

Fabulous Fruit Biscotti

Biscotti is one of my husband's all time favorite cookies – so I make a lot of them! If you are serving these to children, just substitute orange juice for the brandy. (Makes about 4 dozen)

Group One Ingredients

2 1/2 Cups Mixed Dried Fruit, Chopped
1/8 Cup Brandy or any flavored liqueur
1/8 Cup Hot Tap Water

Group Two Ingredients

1 1/2 Cup All Purpose Flour
1/2 Cup Whole Wheat Flour
2/3 Cup Packed Dark Brown Sugar
1/4 Cup Sugar
1 tsp Baking Powder
1/2 tsp Baking Soda
1/4 tsp Cinnamon
1/2 tsp Grated Nutmeg
1/4 tsp Allspice
1/4 tsp Salt

Group Three Ingredients

3 Large Eggs
1 Tsp Vanilla Extract

Step One

Preheat your oven to 325F. Prepare a baking sheet with cooking spray or parchment paper. Combine the dried fruit with the brandy and water and set aside for at least 15 minutes.

Step Two

Meanwhile, combine the Group Two Ingredients in a bowl. In another bowl, whisk the Group Three Ingredients together - add them to the Group Two Ingredients, mix. Now, stir in the Group One Ingredients.

Step Three

Working on a floured surface, (it is really sticky dough!), shape the dough into 2 flat logs - each about 12 inches long and 1 1/2 inches thick. Place the logs on a prepared baking sheet and bake for 25 to 30 minutes, or until firm to the touch. Remove from the oven and place on a rack to cool. Reduce your oven temp to 300F.

Step Four

After the logs are almost completely cooled - cut them into 1/2 inch slices. Stand the slices upright on the baking sheet, and bake for 45 minutes or until light golden brown. Let them cool completely before storing.