



### **Pistachio and Cranberry Biscotti**

The green and red flecks make these biscuits feel Christmassy. They are great for dunking into hot chocolate or coffee.

#### **Ingredients:**

4 tablespoons olive oil  
150g caster sugar  
2 teaspoons vanilla extract  
½ teaspoon almond extract  
2 eggs  
225g plain flour  
¼ teaspoon baking powder  
60g cranberries  
200g unsalted pistachio nuts

#### **Method:**

Preheat oven to 150C/Gas mark 2 and line a baking tray with parchment.  
Roughly chop cranberries/pistachios.  
Using a large bowl, mix together oil and sugar until well blended.  
Mix in the vanilla and almond extracts, then beat in the eggs.

Gradually stir in the flour, salt and baking powder.

Mix in cranberries and nuts.

Divide the dough in half and form two logs approximately 30cm x 5cm on the lined baking tray. The dough will be sticky so wet your hands with cool water to make it more easy to handle.

Bake for approximately 35mins in the preheated oven until light brown.

Set aside to cool for 10mins and reduce the oven temperature to 140C/gas mark 1.

Cut logs on the diagonal into 1cm thick slices and lay on a parchment covered baking tray. Bake for approximately 8-10 mins or until dry.

Cool and then dunk in your favourite hot drink.

They travel well so why not take a couple with a flask on your next exercise walk or outdoor meet in the forest! I have made half quantities before but they do store for ages in an airtight tin.