

# Cranberry & Orange Biscotti

Makes approx. 20



## Ingredients (allergens in bold>)

- 175g plain flour
- 1 teaspoon baking powder
- 1 teaspoon mixed spice
- 50g caster sugar
- 2 **eggs**
- Zest of 1 orange
- ½ teaspoon vanilla essence
- 40g dried **cranberries**
- 40g mixed peel
- 40g raw **pistachio nuts** OR pumpkin seeds

## Method

1. Heat oven to 180°C/Gas 4.
2. Line a baking tray with baking paper.
3. Put the flour, baking powder, mixed spice and sugar in a large bowl and mix well.
4. Stir in the eggs, zest and vanilla essence until the mixture starts forming clumps.
5. Add the cranberries, mixed peel, and pistachios/pumpkin seeds, then work them in until evenly distributed.
6. Turn the dough out onto a lightly floured surface and roll into a sausage shape.
7. Press down gently and transfer onto the baking tray
8. Bake for 15-20 mins until the dough has risen and spread and feels firm. It should still look pale.
9. Remove from the oven and leave to cool for a few mins
10. Using a bread knife, cut into slices about 1cm thick on the diagonal, then lay the slices flat on the baking sheets. Bake for another 10 - 15 mins until dry and golden.
11. Tip onto a wire rack to cool completely.
12. Enjoy!



## Equipment

- Baking tray
- Weighing scales
- Large mixing bowl
- Tablespoon
- Grater/zester
- Teaspoon
- Bread knife
- Wire rack

## Recipe notes and tips

- Experiment with various ingredients like raisins, dried apricot, dried cherry.
- If your setting is a nut/seed free policy replace the nuts and seeds with dried fruit.
- These biscotti can be frozen and thawed for 15 mins before eating.
- Great for a mid-morning snack.
- This recipe has reduced sugar as the dried fruit gives the recipe a natural sweetness.