



Cherry Hazelnut Biscotti

Ingredients:

- ½ cup chopped CCO Dried Cherries
- ½ cup chopped hazel nuts
- ½ cup sugar
- ½ cup brown sugar
- 2 ½ cup flour
- 1 tbsp. coarsely ground anise seed
- ½ teaspoon salt
- 1 teaspoon baking powder
- 1 cup butter
- 2 eggs



Glaze

- 1 egg yolk whisked with 1 tbsp. whipping cream or Frangelico

Directions:

1. Line a cookie sheet with parchment paper.
2. Mix nuts and cherries with flour, anise seed, salt & baking powder in a bowl. (set aside)
3. In a mixer, beat butter with sugars until creamy.
4. Add eggs & Blend thoroughly.
5. Add in the cherry/nut mixture and continue to blend until thoroughly incorporated.
6. Remove dough from mixing bowl & roll into two logs - flatten tops.
7. Place logs on sheet chill 4 hour or until firm.
8. Preheat oven to 350°F.
9. Brush glaze over logs.
10. Bake 30 mins or until firm to touch.
11. Cool 10 mins.
12. With serrated knife, slice on diagonal into ½ “ slices, lay flat & bake an additional 10-15 mins or until brown.
13. Cool on wire racks

Notes:

- Store in an air-tight container in your pantry.
- Substitute Almonds if you don't like Hazelnuts.
- Enjoy !