

# Cranberry Orange Biscotti



## DESSERT

### **Unlimit-lid®**

**Prep Time:** 15 minutes

**Chill Time:** 30 Minutes

**Cook Time:** 1 Hour

**Yield:** 20 servings

## INGREDIENTS

- 1½ Cups Dried Cranberries
- 3 Tablespoons Orange Juice
- ½ Cup Melted Butter
- ¾ Cup Sugar
- 2 teaspoons Baking Powder
- 2 Eggs
- 1 Orange, Zested
- 2½ Cups Flour
- ¼ teaspoon Salt
- 3 oz. White Chocolate

## DIRECTIONS

1. Soak cranberries in boiling water for 2 minutes and drain.
2. In a large bowl whisk together sugar, orange juice, zest and butter. Add eggs one at a time.
3. In a separate bowl combine flour, baking powder and salt.
4. Add flour mixture to wet ingredients and mix.
5. Mix in cranberries and chill dough for 30 minutes.
7. Divide dough in half and place on two Unlimit-lids lined with parchment paper.
8. Bake at 350°F for 25 minutes or until light golden brown.
9. Discard parchment paper and let cool for 15 minutes.
10. Slice each log into ½"-¾" slices and place cut side down on Unlimit-lids.
11. Bake for 25-30 minutes turning halfway through.
12. Remove from oven when biscotti is crispy and let cool.
13. Place white chocolate in a rammie and microwave on high stirring every 10 seconds until melted.
14. Drizzle white chocolate over biscotti with a fork.