



INGREDIENTS

WET INGREDIENTS

- 3 eggs
- 1 1/4 cup of granulated sugar
- 3/4 cup of dried cherries
- 1 TSP of vanilla extract
- Zest of 1 orange
- 1 egg (for egg wash)

DRY INGREDIENTS

- 2 1/2 cup of AP flour
- 2 tsp of baking powder
- 1 TSP of kosher salt
- 1 cup of chopped dried apricots
- 3/4 cups of dried cherries
- 1 cup of toasted almonds
- 1 cup of roasted pistaccios

NOTES

For best results, your ingredients need to be at room temperature.



CANTUCCI TUSCAN BISCOTTI

By Caterina Romano's kitchen

DIRECTIONS

WET INGREDIENTS

1. Use a stand mixer with a paddle. In the bowl, stir together the eggs and sugar. Mix together at medium speed for 5 minutes until it turns pale yellow.
2. Add the cherries, zest of orange & vanilla and allow to mix for additional 2 minutes. Do a scrape down.

DRY INGREDIENTS

3. In a large bowl stir together the flour, baking powder and salt.
4. Add the dry ingredients to the wet one tablespoon at a time. Do a scrape down. Add the apricots & dried cherries.
5. Blitz the almonds in a food processor and add to the batter.
6. Chop
7. Blitz and add the pistaccios. Continue mixing and do a final scrape down. The batter is ready
8. Preheat oven to 350 DF.
9. Prepare two baking sheets lined with parchment paper.
10. Using two spoons, transfer the batter to the baking sheet and form a log with a width of 5".
11. Beat an egg and give the log a nice egg wash. Sprinkle the top of the log with either sanding sugar or granulated sugar.
12. Bake for 25-30 minutes. Remove from oven and allow to cool for 20 minutes. With a serrated knife cut the log into biscotti.
13. For the second baking, heat your oven to 300 DF.
14. Return the biscotti to the oven and bake for additional 15 minutes.
15. Turn the biscotti around and bake for another 15 minutes.
16. Cool and serve.

ENJOY THE BISCOTTI CANTUCCI