



## Cranberry Pecan Biscotti

Prep: 20 minutes  
Cook: 35 minutes + 30 minutes  
Yield: 36 - 40 biscotti

### Ingredients

- ½ cup butter, softened
- 1 cup white sugar
- 2 eggs
- 1 teaspoon vanilla
- 2 ½ cups flour
- 2 teaspoons baking powder
- ¼ teaspoon sea salt
- 1 cup finely chopped pecans
- 1 cup finely chopped dried cranberries
- 2 teaspoon orange zest, finely grated
- 1 teaspoon egg white, beaten with 2 teaspoons water (for brushing top of dough)

### Directions

- Heat oven to 325 degrees F.
- In a large bowl, beat butter with sugar until fluffy.
- Beat in eggs, one at a time
- Beat in vanilla.
- In a medium bowl, whisk together flour, baking powder and salt. Stir into butter mixture in two additions, until just combined.
- Add the pecans, cranberries and orange zest.
- Form into a ball by pressing together with your hands. It may look like it is too dry and crumbly, but it comes together once you press it together.
- Transfer to a lightly floured board. Divide in half and form into two logs, 12 inches long. Place on parchment paper or Silpat sheet. Brush with egg white.
- Bake at 325 degrees F for 35 minutes. (Dough will not be cooked through at this point.)
- Remove from oven and let cool for 15 minutes.
- With a sharp knife, slice the logs into ½ inch slices on a slight diagonal.
- Stand the slices upright on the baking sheet, spaced slightly apart.
- Reduce oven heat to 300 degrees F and bake for an additional 30 minutes. Cookies will be slightly soft in the center but will harden as they cool.

*This recipe is being shared with us by Mary Murrett  
They are delicious!!*



## Candied Almond Cranberry Bark

Total Time: 55 minutes  
Prep: 20 minutes  
Yield: 24 servings (1 ½ pounds)

### Ingredients

- Almonds . . . 1 tablespoon butter
- ½ cup slivered almonds
- 2 tablespoons sugar
- Bark . . . 16 ounces vanilla-flavored candy coating
- ½ cup dried cranberries
- 1 tablespoon freshly grated orange zest

### Directions

- Line 2 baking sheets with waxed paper; set aside.
- Melt butter in 10-inch skillet over medium heat until sizzling; add almonds and sugar. Continue cooking, stirring constantly, until sugar melts and almonds are golden brown (4 to 6 minutes). Quickly spread onto 1 prepared baking sheet. Cool completely, coarsely chop.
- Melt candy coating in large microwave-safe bowl according to package directions. Stir in chopped candied almonds, cranberries and orange zest. Immediately pour onto remaining prepared baking sheet; spread to ¼-inch thickness.
- Refrigerate until firm (about 30 minutes). Cut or break into small pieces. Store in container with tight-fitting lid.

*Recipe Shared From Land O Lakes Recipe Collection  
All About The Holidays 2012*

*This will become one of your favorite holiday treats!!*

*Patchwork Party 9 December 2020*

*Merry Christmas!!*