



White Chocolate Cranberry Biscotti

Biscotti are perfect for serving with mid-morning coffee or afternoon tea. These ones are particularly sophisticated, thanks to their white chocolate, orange zest and dried cranberries. Makes 24 biscotti

Ingredients

- ½ cup unsalted butter or coconut oil, room temperature
- 1 cup coconut sugar
- 4 large eggs
- 2 teaspoons vanilla extract
- 3 cups White gold gluten-free all purpose flour
- 2 teaspoons baking powder
- 1 cup dried cranberries
- 1 tablespoon grated orange zest
- ½ cup white chocolate chips

Preparation

1. Preheat the oven to 375°F and line a baking sheet with parchment paper.
2. In a mixing bowl, cream the oil and sugar. Add the eggs, one by one, beating well after each egg. Mix in the vanilla extract, flour and baking powder and then fold in the cranberries, orange rind and white chocolate. Make three 12- inch logs.

3. Arrange the logs on a baking sheet and bake for 20 minutes, until golden. Let it cool out of the oven for 10 minutes, and then cut diagonally with a serrated knife into 1-inch slices.
4. Lay the slices down on baking sheet and bake for additional 15 minutes, or until golden brown. Transfer to a cookie rack to cool. May be stored in an airtight container for up to 3 days.