

CANTUCCI (TUSCAN BISCOTTI)

Ingredients:

- * 2 1/2 cups unbleached all purpose flour
- * 2 tsp baking powder
- * 1 tsp kosher salt
- * 3 large eggs, plus 1 lightly beaten egg white
- * 1 1/4 cups sugar
- * finely grated zest from one orange
- * 1 tsp vanilla
- * 1 cup raw almonds, toasted and chopped rough
- * 1 cup pistachios, toasted lightly
- * 1 cup dried apricots, chopped
- * 3/4 cup dried cherries, cranberries or raisins
- * 1 TBSP sugar or crystallized sugar

Directions:

- Preheat oven to 350 degrees. Racks should be in upper and lower thirds of oven.
- In a medium bowl, whisk together flour, baking powder and salt.
- Use stand mixer or hand mixer to beat together eggs and granulated sugar until it looks pale and thick (about 5 minutes).
- Mix in orange zest and vanilla.
- Gradually beat in flour mixture until combined.
- Mix in dried fruit and nuts.
- Divide dough evenly between two baking sheets lined with parchment paper, forming each half into a 9-by5 inch rectangle.
- Brush tops with egg whites and sprinkle with 1 TBSP crystallized sugar.
- Bake until golden all over and tops are firm to the touch (25-30 minutes) Rotate baking sheets halfway through baking time.
- Move baking sheets to wire rack and cool 30 minutes. Reduce oven to 300 degrees
- Working with one log at a time, transfer dough to cutting board. Use a serrated knife and cut pieces to 1/2 inch thick.
- Place biscotti back onto parchment paper, then bake again for another 30-40 minutes until lightly golden all over.
- Can be stored 2 weeks or frozen.