

Craveable Cranberry Orange Biscotti

INGREDIENTS

¾ cup sugar
3 Tbsp orange juice
¼ tsp LorAnn Oils Super-Strength Natural Orange Oil
½ cup unsalted butter, melted and cooled slightly
2 eggs
2 ½ cups flour
2 tsp baking powder
¼ tsp salt
1 cup dried cranberries
4 oz. white chocolate, chopped



INSTRUCTIONS

1. In a large bowl, whisk together sugar, orange juice, LorAnn Oils Natural Orange Oil, and butter.
2. Add eggs, one at a time, whisking after each to blend.
3. In a separate bowl, combine flour, baking powder, and salt.
4. Add flour mixture to wet ingredients and mix until incorporated. Stir in cranberries.
5. Chill dough for at least 30 minutes.
6. Preheat oven to 350° F. Line a cookie sheet with parchment paper.
7. Divide dough in half and shape each into a 4x8-inch rectangle.
8. Bake for 25 minutes, or until edges start to brown.
9. Place biscotti on cooling rack for 15 minutes.

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INSTRUCTIONS (Cont.)

10. Slice each loaf into ½- to ¾-inch slices, then place (cut side down) on an unlined cookie sheet.
11. Bake again for about 25–30 minutes, turning slices halfway through. Remove sheet from oven and allow biscotti to cool completely on racks.
12. In a microwave-safe bowl, melt white chocolate at 50% power in 30-second intervals until smooth. Drizzle over one side of biscotti.
13. Place in refrigerator to harden.

