



Chestnut-cranberry Biscotti

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All Hobby Farms recipes Chestnuts--out of the stuffing and into the cookie jar! Try these homemade biscotti!

Ingredients

1 1/2 cups sugar 1/2 cup butter 3 eggs 1 tsp. vanilla 1/2 tsp. salt 1 tsp. baking powder 12 oz. fresh chestnuts, shelled (about 1 lb. in the shell) 2 cups flour 2 oz. dried cranberries

Preparation

Preheat oven to 350 degrees F. Place chestnuts in food processor and chop until fine. Set aside.

In a large bowl, mix together sugar, butter, eggs, vanilla and salt until well combined. Add the baking powder, chestnuts and flour, and mix well. Stir in dried cranberries.

Remove dough from bowl and form two balls. Working on a floured cutting board, shape the balls into two rectangles, about 10 inches long, 3 inches wide and 3/4 of an inch thick. Use a large, firm spatula and/or food scraper to lift each rectangle onto an ungreased baking sheet.

Bake for 40 minutes. Remove from oven and cool rectangles on a wire rack for 30 minutes. Reduce oven heat to 325 degrees F.

Slice each rectangle into 3/4-inch slices. Stand slices on end (one cut end down) on the baking sheet. Bake for another 15 minutes. Turn off the oven and allow biscotti to cool in the oven. Store in an airtight container.

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