



Pistachio-Cranberry Biscotti Straws

Ingredients

Makes about 24 biscotti straws

1¼ cups [310 ml]	unbleached all-purpose flour
½ cup [125 ml]	sugar
1 tsp [5 ml]	baking powder
¼ tsp [1.25 ml]	salt
¾ cup [180 ml]	unsalted shelled pistachios (about 3½ oz [100 g])
½ cup [125 ml]	sweetened dried cranberries (about 2½ oz [70 g])
1	large egg
1	large egg white
1 tbsp [15 ml]	finely grated orange zest (from about 2 oranges)
1 tbsp [15 ml]	fresh orange juice
¾ tsp [3.75 ml]	pure vanilla extract



Method

Position a rack in the center of the oven and heat the oven to 325°F [162°C]. Line a large cookie sheet with parchment or a nonstick baking liner.

With an electric mixer fitted with the paddle attachment, mix the flour, sugar, baking powder and salt on low speed until well blended. On low speed (or with a wooden spoon if mixing by hand), briefly mix in the nuts and cranberries.

In a small bowl, or a 1-cup glass measure, whisk the egg, egg white, orange zest, orange juice and vanilla. With the mixer on low speed, slowly pour in the egg mixture (or mix in with the spoon). Continue mixing until well blended and a sticky, moist dough forms, 1 to 2 minutes. Dump the dough (it will be crumbly) onto the prepared cookie sheet. Using slightly damp hands, shape the dough into a 7 x 11.5-inch [18 x 30-cm] rectangle. Press and shape the dough as evenly as possible.

Bake until the rectangle is golden brown on top and slightly darker brown around the edges, about 25 minutes. Transfer the cookie sheet to a rack to cool until it can easily be handled, about 10 minutes.

Transfer the biscotti to a cutting board (use a spatula to loosen it from the parchment paper if necessary). Using a serrated knife, cut the biscotti crosswise into slices about 1/3-inch [1-cm] thick. Use a gentle sawing motion to break through the crust. After that, a firm push down on the knife is all that's needed. Discard the parchment, return the slices to the cookie sheet, and arrange them with a cut side down (it's alright if they touch because they won't spread).

Bake until the biscotti are light golden brown and feel dry, about 14 minutes. Transfer the cookie sheet to a rack and let the biscotti cool completely; they'll crisp as they cool.