

SAVORY CRANBERRY BISCOTTI

From Two Rivers Country Club

Ingredients:

2 ½ cups all-purpose flour	Zest of 1 orange
2 tablespoons sugar	2 tablespoons extra virgin olive oil
1 teaspoon kosher salt	2 eggs plus 1 yolk
½ teaspoon fresh ground pepper	¼ cup milk
1 teaspoon baking powder	1 cup dried cranberries
6 oz. unsalted butter (chill and cut into small pieces)	1 tablespoon fresh thyme

Instructions:

Preheat oven to 350°.

In a medium bowl, place flour, sugar, baking powder, salt and pepper and stir until combined. Add the butter and mix until this butter-flour mixture is coarse in texture.

In a separate bowl, whisk together the olive oil, eggs, and milk. Add this to the flour mixture and mix until the dough comes together. Add the cranberries, orange zest and thyme and work into the dough.

Divide the dough into thirds and form into logs measuring 1 ½ inches wide by 10 inches long. Place on oil or parchment paper lined baking sheet and bake for approximately 20-25 minutes until lightly browned. Reduce the oven temperature to 275°.

With a serrated knife cut the logs on a bias into 1/8 inch thick pieces. Arrange slices flat on the baking sheets and return to the oven. Bake for about 30 minutes, turning the cookies over after 15 minutes to insure even browning. Cool and serve along with the Roasted Butternut Squash Bisque.

Yield: 4 ½ dozen