

Orange & Cranberry Biscotti



A simple cookie that tastes like it came from a gourmet bakery

Makes about 30

1c sugar	2t vanilla	2 1/2c flour
1/2c butter, melted	1c dried cranberries	1 1/2t baking powder
2 oranges, zested	3 eggs	1/4t salt
1/4c Grand Marnier		

Preheat oven to 350. Mix together sugar, butter, orange zest, Grand Marnier, vanilla, cranberries and eggs.

Stir in flour, baking powder and salt. Form into a long loaf and place on cookie sheet.

Bake 25~30 minutes or until firm but soft and cake~like. Remove from oven, cool slightly and slice into 1/2" diagonal slices. Return slices to cookie sheet.

Bake 20~25 minutes, turning once, until both sides are browned. Cool thoroughly. Store in air~tight container.

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The Meijer logo, consisting of the word "meijer" in a bold, red, lowercase sans-serif font. The letter "i" has a blue dot above it.

Debbie Spangler ~ Certified Personal Chef

www.yummyissimo.com ~ debbie@yummyissimo.com