

Pistachio and Dried-cherry Biscotti

Source: Bon Appétit

Biscotti are the perfect ending to a great meal, especially with an espresso. A scoop of ice cream makes them even more special.—Karen DeMasco

Ingredients

- 2 cups unbleached all-purpose flour
- 1 cup sugar
- ½ cup old-fashioned oats
- 1 teaspoon baking powder
- ½ teaspoon baking soda
- ½ teaspoon kosher salt
- 2 large eggs
- 3 tablespoons vegetable oil
- 1 tablespoon orange zest
- 2 teaspoons lemon zest
- 1½ teaspoons vanilla extract
- ½ teaspoon almond extract
- 1 cup dried cherries
- 1 cup unsalted, shelled pistachios

Method

Preheat oven to 350°F. Line a large rimmed baking sheet with parchment paper. Combine first 6 ingredients in the bowl of a stand mixer fitted with a paddle. Blend on low speed for 30 seconds. Meanwhile, in a separate bowl, whisk together eggs and next 5 ingredients. Add egg mixture to flour mixture; beat until combined. Fold in cherries and pistachios.

Transfer dough to a lightly floured surface; divide in half. Using floured hands, shape each dough half into a 16"-long log. Brush off excess flour; transfer logs to prepared sheet, spaced 5" apart. Flatten each log into a 2"-wide strip. Bake, rotating sheet halfway through, until browned and set, about 30 minutes. Transfer to a rack; let cool for 15 minutes. Reduce oven to 250°F and arrange 1 rack in top third of oven and 1 rack in bottom third.

Line a second baking sheet with parchment paper. Transfer biscotti to a work surface. Using a serrated knife, cut each strip diagonally into ½"-thick slices. Arrange slices, cut side down, on baking sheets. Bake biscotti, rotating baking sheets halfway through, until crisp, about 40 minutes. Transfer baking sheets to racks; let cool. DO AHEAD: Can be made 3 days ahead. Store in an airtight container at room temperature.