

Cranberry Pecan Biscotti

¼ cup olive oil

2 tsp vanilla

¾ cup sugar

½ tsp almond extract

2 eggs

2 cups flour

¼ tsp salt

1 tsp baking powder

½ cup dried cranberries

Preheat oven to 300°. Lightly grease a cookie sheet.

In large bowl mix oil and sugar until well blended. Stir in extracts then beat in eggs.

Combine flour, salt and baking powder; gradually stir into egg mixture. Stir in cranberries and nuts. Divide dough in half and shape into 2 logs. Place logs on cookie sheet and bake 35-40 min or until light golden brown.

Carefully remove logs onto cooling rack and cool 10 minutes. Move to cutting board and slice diagonally into ½" - ¾" slices. Place slices, cut side down, on cookie sheet and bake at 275° for 15 minutes, turning once until lightly toasted. Remove from cookie sheets and cool completely.