

Salt and Serenity

White Chocolate Coconut Dried Cranberry Biscotti

Note: I now make these with dried cherries. So much better than dried cranberries!!

Makes about 48 biscotti. These can be frozen in an airtight container for about 1 month. Thaw at room temperature.

2 ½ cups all purpose flour
1 teaspoon baking powder
½ teaspoon salt
1 ½ cups sugar
½ cup (1 stick) unsalted butter, at room temperature
2 large eggs
1 ½ cups dried cranberries (or dried cherries)
1 ½ cups good quality white chocolate chunks
1 ½ cups shredded unsweetened coconut
1 egg white

1. Preheat oven to 325 degrees F. Line a heavy large baking sheet with parchment paper. Combine flour, baking powder and salt in a medium bowl and whisk to blend.
2. Using an electric mixer, beat sugar and butter until well blended. Add eggs, one at a time and mix well. Add dry ingredients and mix briefly. Add cranberries, white chocolate and coconut and mix until well combined.
3. Divide dough in half. Using floured hands, shape each piece into a log 2 ½ inches wide, 1 inch high and about 16 inches long. Transfer both logs to prepared baking sheets, spacing evenly. Whisk egg white in a small bowl until foamy; brush egg white glaze on top and sides of each log.
4. Bake logs until golden brown (logs will spread), about 25-30 minutes. Remove from oven and let logs cool completely on sheet on a rack. This will take about 45 minutes. Maintain oven temperature.
5. Transfer logs to cutting board. Using a serrated knife or a Chinese cleaver, cut logs on diagonal into ½ inch wide slices. Arrange slices, cut side down, on same baking sheet. Bake 8 minutes; turn biscotti over. Bake until just

beginning to colour, about 8 minutes more. Transfer biscotti to rack to cool.