

# Salt and Serenity

## White Chocolate Coconut Dried Cherry Biscotti

Recipe adapted from an old (1998) Epicurious recipe. I still miss that magazine so much.

Makes about 48 biscotti.

These can be frozen in an airtight container for about 1 month. Thaw at room temperature, or eat them frozen, like we do in our family!

337 grams (2½ cups) all-purpose flour  
1 teaspoon baking powder  
½ teaspoon salt  
297 grams (1½ cups) sugar  
113 grams (½ cup) unsalted butter, at room temperature  
2 large eggs  
213 grams (1½) cups dried sour cherries  
215 grams (1½ cups) good quality white chocolate chunks  
139 grams (1½ cups) shredded unsweetened coconut  
1 egg white

1. Preheat oven to 325°F. Line 2 heavy large (13 x 18 inches) baking sheets 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 dried cherries, white chocolate and coconut and mix until well combined.
3. Divide dough in half. Using floured hands, shape each piece into a log 2½ inches wide, 1 inch high and about 16 inches long. Transfer one log to each prepared baking sheet. 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 sheets. Bake 8 minutes; turn biscotti over. Bake until just beginning to colour, about 8 minutes more. Transfer biscotti to rack to cool.