

## Cranberry-Chocolate Chip Biscotti

These make a great ending to a holiday dinner. And because we use dried cranberries, you can enjoy them no matter what the season.

2 3/4 cups all-purpose flour  
1 cup sugar  
1/2 cup dried cranberries  
1/3 cup semisweet chocolate chips  
2 teaspoons baking powder  
1/8 teaspoon salt  
1 tablespoon vegetable oil  
1 teaspoon almond extract  
1 teaspoon vanilla extract  
3 large eggs  
Cooking spray



Preheat oven to 350°.

Lightly spoon flour into dry measuring cups, and level with a knife. Combine the flour and the next 5 ingredients (flour through salt) in a large bowl. Combine oil, extracts, and eggs; add to flour mixture, stirring until well-blended (dough will be dry and crumbly). Turn the dough out onto a lightly floured surface; knead lightly 7 to 8 times. Divide the dough in half. Shape each portion into an 8-inch-long roll. Place rolls 6 inches apart on a baking sheet coated with cooking spray; flatten each roll to 1-inch thickness.

Bake at 350° for 35 minutes. Remove rolls from baking sheet; cool 10 minutes on a wire rack. Cut each roll diagonally into 15 (1/2-inch) slices. Place the slices, cut sides down, on baking sheet. Reduce oven temperature to 325°, and bake for 10 minutes. Turn cookies over; bake an additional 10 minutes (cookies will be slightly soft in center but will harden as they cool). Remove from baking sheet; cool completely on wire rack.

Yield: 2 1/2 dozen (serving size: 1 biscotto)

CALORIES 98(17% from fat); FAT 1.8g (sat 0.7g,mono 0.6g,poly 0.4g); PROTEIN 2g;  
CHOLESTEROL 22mg; CALCIUM 24mg; SODIUM 50mg; FIBER 0.4g; IRON 0.7mg;  
CARBOHYDRATE 18.6g

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