Cherry Almond Apricot Biscotti (modified)

350°F

About 40 biscotti. "Biscotti, which keep for a long time, are great for snacks or desserts on their own or with fresh fruit. This recipe is easy: all the ingredients are mixed together for a few seconds in a food processor, shaped into a loaf, cooked in the oven for 30 minutes, then sliced and returned to the oven for 20 minutes more. The addition of dried apricots lends tangy taste and chewiness to the biscotti." — *Sweet Simplicity – Jacques Pépin's Fruit Desserts.*

1. **PREHEAT OVEN** to **350°F**. Toast the almonds for about 8 minutes on a baking sheet, stirring them around every 2 minutes.
   INCREASE OVEN HEAT to **375°F**.

2. Toss flour in a bowl with the cut up apricots, then transfer to cuisinart. Pulse the mixture several times, until diced. Process the mixture for **16 seconds.** Use scissors to chop up any remaining large pieces of apricot.

   1 Tb all-purpose flour
   4 ounces (113g) dried apricots, each cut into eight pieces (use scissors to do this)

3. To the flour-apricot mixture in the bowl of the food processor, add the rest of the flour, sugar, baking powder, and salt. Process the mixture for **5 seconds**.

   3 1/4 cups (15.4 oz/435g) all-purpose flour, less 1 Tb
   1 1/2 cups (10.6 oz/300g) granulated sugar
   2 teaspoons baking powder
   1/2 teaspoon fine salt

4. Add the egg, milk, oil, and vanilla, and process for **10 seconds**, or until the mixture just begins to hold together.

   NOTE: I add the eggs separately first, then assemble the top of the cuisinart. Then turn it on, and pour in the other liquid ingredients. Don't wait too long to blend the ingredients - the liquid very quickly finds a way to seep out around the blade.

   2 large eggs

   1/4 cup canola oil
   6 tablespoons milk (1/4 cup plus 2 Tb)
   1 tablespoon pure vanilla extract
   1/2 teaspoon almond extract (my addition)

5. Transfer the mixture to a bowl, add the nuts and cherries, and mix by hand until thoroughly combined.

   7.5 oz (212g) blanched almonds, toasted / chopped
   1/2 cup (2.1 oz/60g) dried cherries – soaked in port or orange juice – heat it a little

6. Line two ***cookie sheets with no sides*** with ***parchment paper.*** Divide the dough into four portions. Place two dough portions side by side on a piece of plastic wrap about 18 inches long. Press each separately to form into a log about **8 inches long** by **5 inches wide** by **1/4 inch high**.
   Invert the dough log onto the parchment paper, and peel off the plastic wrap. Repeat with the other half of dough and new wrap.

7. **BAKE** the logs at **375°F** for **23 minutes**, or until lightly browned on top. Rotate pans after **12 minutes**.
   REDUCE THE OVEN HEAT to **350°F**.
   Cool the logs on the cookie sheet for about **30 minutes**.

8. Transfer one of the logs to a cutting board, and, using a serrated knife, gently cut it crosswise into 1/2-inch slices. (You should have about twenty.) Repeat with the second log.

9. Arrange the slices on 2 parchment-lined cookie sheets, and bake the biscotti at **350°F** for **10 minutes**. Remove pans from oven, swap levels and rotate the pans in the oven. Bake another **8 minutes** (or until nicely browned on both sides). (There is no need to turn the biscotti over halfway through the baking time, as many biscotto recipes instruct; these brown nicely on both sides without turning.)

10. Turn off the oven. **DRY** the biscotti in the oven for 35 minutes, with the door open.

11. **COOL** the biscotti thoroughly on a wire rack, for 30 minutes, then store in a dry place (or wrap them well, and freeze them).

• • •

NOTES

- Reduced baking time 10/2018 – last batch seemed a bit too crunchy
- Reduced flour quantity 06/2021 for better texture.
-
- Changed to use dried cherries instead of dried cranberries.
- The secret to great biscotti is for them to be thin. You should flatten the logs as much as possible before baking them. After the initial baking, you should also slice the biscotti about 1/2" thick (you really have to slice them by hand).
- If you like extra crunchy biscotti, increase final baking time to 19 minutes.

- - - -