

Almond Cranberry Biscotti

Ingredients:

- 1.5 cups almond meal (plus a bit extra for your board)
- 1/2 cup rice flour (right under the almond flour as the 2nd ingredient)
- 1/3 cup sugar
- 1 teaspoon baking powder (GF — check the ingredients, because not all baking powder is GF)
- 1/4 teaspoon salt
- 1 large egg
- 3 ounces' butter
- 1 teaspoon almond extract
- 1 tablespoon orange zest (optional but this gives a nice balance to the almond flavor)
- 1/2 cup slivered almonds
- 1/2 cup cranberries

Instructions:

Cream the butter and the sugar.

Add the eggs, the extract and the zest, and mix.

In a separate bowl add the dry ingredients: the flour, the almond meal, salt, baking powder — mix and add to the wet ingredients.

Add the dry to the wet ingredients, along with the nuts and cranberries, and mix.

Dust your board with a bit of flour and place the dough on the board. Add a bit more flour if too sticky (you can also use other GF flour for this. I used white rice flour).

Knead until smooth and shape into a log that's about 3 inches wide and 1/2-inch deep (or for smaller biscotti: about 2 inches wide)

Place on a lightly greased tray.

Bake in a preheated 350-degree (Fahrenheit) oven for 30 minutes or until golden.

Remove from the oven and let them cool for 15-20 minutes.

Cut on the diagonal with a serrated knife about 1/2" wide.

Place standing up (with cut sides exposed) back on the tray and bake for an additional 10 minutes.