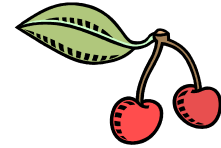


Cherry-Pistachio Biscotti



- 2 c All-purpose flour
- 1 c Sugar
- 2 tsp Lime peel; finely grated
- 1 tsp Baking powder
- 1/2 Stick cold butter; cut in small pieces (1/4 cup)
- 3/4 c Dried tart cherries
- 3 lg Eggs; beaten with a fork
- 1 1/4 c Pistachio nuts; shelled, lightly salted

1. Heat oven to 350 degree F. Lightly grease a large cookie sheet.
2. In a food processor, process flour, sugar, lime peel and baking powder until blended. Add butter and cherries. Pulse until cherries are coarsely chopped.
3. Spoon off and reserve 1 tablespoon of the beaten eggs. Add remaining eggs and the pistachios to food processor and pulse until dough is evenly moistened.
4. Turn dough out on a well-floured work surface (dough is sticky). Divide dough in quarters. With hands, roll each portion into a 9- inch log. Place logs crosswise 3 inches apart on prepared baking sheet. Press logs to flatten to 2 inch wide. Brush with reserved eggs. Bake 25 minutes or until golden brown.
5. Let cool on sheet on a wire rack 10 minutes. Loosen with a spatula and remove to a cutting board. Let cool 10 minutes longer. Using a large heavy knife, cut each log diagonally in 1/2-inch-thick slices. Arrange slices upright on clean cookie sheet. Bake 14 to 15 minutes longer until crisp. Remove to wire rack to Cool completely.

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