



## PISTACHIO CRANBERRY BISCOTTI (TM5)

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🕒 20 min. ⌚ 2 hrs. (including cooling) 🌱 easy 🍴 25 pieces 📊 Per 1 piece:  
Energy 506 kJ/ 121 kcal, Protein 3 g, Carb 20 g, Fat 4 g, Cholesterol 27 mg,  
Dietary fiber 1 g

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### INGREDIENTS

non-stick spray oil  
2 oz dried cranberries  
2 oz unsalted pistachios, shelled  
6 oz sugar  
2 oz unsalted butter, room temperature,  
diced  
3 large eggs, divided  
1 tsp almond extract  
12 oz all-purpose flour  
1 tsp baking powder  
¼ tsp salt

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### USEFUL ITEMS

baking sheet, parchment paper, pastry  
brush, wire whisk, bread knife

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### THERMOMIX PARTS

spatula, measuring cup

### PREPARATION

1. Preheat oven to 350°F. Line a baking sheet with parchment, lightly grease with non-stick spray and set aside.
  2. Place cranberries into mixing bowl and chop **7 sec/speed 7**, scrape down sides of mixing bowl with spatula. Add pistachios and chop **2 sec/speed 7**. Transfer to a bowl and set aside.
  3. Place sugar and butter into mixing bowl and whip **1 min/speed 3.5**. Scrape down sides of mixing bowl with spatula.
  4. Add 2 eggs and almond extract and mix **1 min/speed 3.5**.
  5. Add flour, reserved chopped cranberry-pistachio mixture, baking powder and salt and mix **1 min 30 sec/↻/speed 1**.
  6. Transfer dough to prepared baking sheet and shape into a log (approx. 13 in. x 3 in.). In a small bowl whisk 1 egg. Brush top and sides of log with whisked egg and bake for 30-35 minutes (350°F). Remove tray from oven and let cool 1 hour. Meanwhile reduce oven temperature to 300°F.
  7. Cut dough into ½ inch slices with a bread knife. Place onto baking sheet, cut side up, and bake for 15 minutes (300°F).
  8. Flip biscotti over and bake a further 15 minutes (300°F). Allow to cool completely before serving or packaging for gift giving.
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