

Cranberry Eggnog Biscotti

From My Carolina Home

2 1/4 cups all purpose flour
2 teaspoons baking powder
1/2 teaspoon ground nutmeg
1/2 teaspoon salt
1/3 cup unsalted butter,
softened
1 cup sugar
2 large eggs
2 tablespoons half-and-half
1 teaspoon vanilla extract
1 teaspoon rum flavoring
1/2 cup dried cranberries
1/2 cup vanilla candy melts
1 teaspoon shortening



Preheat oven to 350 degrees and spray a baking sheet with non-stick spray. In a medium sized bowl, mix flour and next three ingredients, and set aside.

In a large bowl beat the butter and sugar on medium-high speed with an electric mixer until light in color and fluffy for a few minutes. Next add in the eggs, one at a time, beating well after each addition. Add half-and-half, vanilla, and rum flavoring, mixing well.

Stir in the flour mixture using low speed on the mixer, and mix just until incorporated, finishing by hand. Stir in cranberries.

On a lightly floured surface divide the biscotti dough in two equal portions. Form each portion into a log approximately 9 x 2 x 1 inches and place on the prepared baking sheet. Bake until light golden brown, about 20-22 minutes. Let cool for 10 minutes. Reduce oven temperature to 300 degrees while biscotti are cooling.

Once cooled, slice crosswise into 3/4 inch pieces. Place on the baking sheet, allowing space between the slices, and return to the oven for the second bake. Bake for 15 minutes. Cool on a rack until fully cooled off.

Melt candy melts in the microwave at 20 second intervals, stirring after each interval. When mostly melted, add 1 teaspoon shortening to thin the candy enough for drizzling. Using a fork, dip into melted candy, and rapidly whip back and forth over the biscotti to create long lines of melted vanilla candy on biscotti or dip one end into candy. Place on a rack to set up. Store in a covered container. These freeze well too.

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