

Orange Biscotti with Dried Blueberries
by Carole Carter
From My Carolina Home



3 cups flour
1/2 teaspoon baking soda
1 teaspoon baking powder
1/4 teaspoon salt
1/2 cup unsalted butter, softened
1 cup sugar
2 eggs
zest of 1 whole orange
3 tablespoons Amaretto liquor
1/2 teaspoon vanilla
4 ounce package of dried blueberries
4-6 ounces chocolate candy melts

Preheat oven to 350°. Spray a large baking sheet with cooking spray and set aside. Mix first four ingredients in a bowl and set aside. In a large mixing bowl, beat butter and sugar until light and fluffy. Add eggs one at a time and beat well after each addition. Zest the orange directly into the batter. Put the remainder of the orange aside for another use. Add Amaretto and vanilla to batter and mix well. Add flour mixture one cup at a time, with mixer on slowest speed. Remove bowl from mixer stand if using one. Add blueberries by mixing in by hand.

Drop by spatula-full onto prepared baking sheet in two rows. Smooth with the spatula into two long log shapes. Bake at 350° for 20 minutes, turning the sheet around after the first half of time. Remove from oven, loaves will be lightly browned and risen. Set on a cooling rack for 10 minutes. Reduce oven temperature to 300 while loaves cool.

Using a serrated knife, cut loaves into biscotti. Replace on baking sheet in the same way, with the cut sides exposed on both sides. Bake at 300° for an additional 15 minutes until lightly browned. Place on a rack to cool completely, about one hour.

In a microwave safe cup or bowl, melt the chocolate by microwaving on medium high for 15 seconds at a time, stirring between each time. Using a fork, drizzle chocolate over biscotti. Place back on cooling rack and allow chocolate to cool and set.

Store in an airtight container, will keep well for about a week.

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