

"BISCOTTI ARE THE PERFECT ENDING TO A GREAT MEAL, ESPECIALLY WITH AN ESPRESSO. A SCOOP OF ICE CREAM MAKES THEM EVEN MORE SPECIAL."

—KAREN DEMASCO



Pistachio and Dried-Cherry Biscotti

Karen DeMasco *Locanda Verde*, New York City

MAKES ABOUT 4 DOZEN

2 cups unbleached all-purpose flour
1 cup sugar
½ cup old-fashioned oats
1 tsp. baking powder
½ tsp. baking soda
½ tsp. kosher salt
2 large eggs
3 Tbsp. vegetable oil
1 Tbsp. orange zest
2 tsp. lemon zest
1½ tsp. vanilla extract
½ tsp. almond extract
1 cup dried cherries
1 cup unsalted, shelled pistachios

Preheat oven to 350°. Line a large rimmed baking sheet with parchment paper.

Combine first 6 ingredients in the bowl of a stand mixer fitted with a paddle. Blend on low speed for 30 seconds. Meanwhile, in a separate bowl, whisk together eggs and next 5 ingredients. Add egg mixture to flour mixture; beat until combined. Fold in cherries and pistachios.

Transfer dough to a lightly floured surface; divide in half. Using floured hands, shape each dough half into a 16"-long log. Brush off excess flour; transfer logs to prepared sheet, spaced 5" apart. Flatten each log into a 2"-wide strip. Bake, rotating sheet halfway through, until browned and set, about 30 minutes. Transfer to a rack; let cool for 15 minutes. Reduce oven to 250° and arrange 1 rack in top third of oven and 1 rack in bottom third.

Line a second baking sheet with parchment paper. Transfer biscotti to a work surface. Using a serrated knife, cut each strip diagonally into $\frac{1}{8}$ "-thick slices. Arrange slices, cut side down, on baking sheets.

Bake biscotti, rotating baking sheets halfway through, until crisp, about 40 minutes. Transfer baking sheets to racks; let cool. **DO AHEAD:** Can be made 3 days ahead. Store in an airtight container at room temperature.