

"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
- $\frac{1}{2}$  cup old-fashioned oats
- 1 tsp. baking powder
- $\frac{1}{2}$  tsp. baking soda
- $\frac{1}{2}$  tsp. kosher salt
- 2 large eggs
- 3 Tbsp. vegetable oil
- 1 Tbsp. orange zest
- 2 tsp. lemon zest
- $1\frac{1}{2}$  tsp. vanilla extract
- $\frac{1}{2}$  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  $\frac{1}{4}$ "-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.