

Dried Cranberry & Lemon with White Chocolate **Biscotti**



due by Dolce is a signature, handcrafted biscotti experience presented by BMO IFL hospitality partner, Dolce Hotels & Resorts.



Makes 50 | 2oz pieces

Ingredients

140 grams	Dried cranberries (chopped)
20 grams	Lemon zest (blanched in hot water)
120 grams	Mini white chocolate chips (chopped)

Wet Ingredients

200 grams	White sugar
2 each	Eggs
40 ml	Lemon juice
7 ml	Lemon extract
5 ml	Vanilla extract
160 grams	Salted butter (softened)

Dry Ingredients

500 grams	Gluten-free flour
20 grams	Xanthan gum
6 grams	Baking powder
3 grams	Baking soda

Method

1. In a medium bowl, combine all dry ingredients, sieve and reserve
2. Pre-heat oven to 350 F
3. In a small stand mixer, using the whip attachment, mix the butter and sugar for 5-8 minutes on high until white and fluffy
4. Then slowly add one egg at a time until incorporated, scraping down the bowl in between adding the eggs
5. Once eggs have been added, add vanilla, lemon extract and lemon juice
6. Using a paddle attachment, slowly incorporate sifted dry ingredients plus cranberries, lemon zest and white chocolate
7. Remove the dough from the mixing bowl and divide into two equal amounts
8. Roll out each dough on parchment paper into a long loaf form and flatten to about an inch in height
9. Bake for 15 to 18 minutes
10. Once the dough has cooled enough to handle, cut 25 slices out of each loaf and return to the sheet tray and bake at 325 F for an additional 15-20 minutes
11. Finished biscotti should be hard and golden brown

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