

# Orange Cherry Biscotti

Italian Style

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While the best part of baking may be sharing tasty treats with your loved ones—a close second is the inviting scent that fills your home as you bake.

Learn step-by-step to make a classic coffee-time goodie using **All-Clad Gourmet Ovenware** and this recipe from gourmet baking mix maven **Paulette De La Rosa** of **Whirling Whisk Baking Co.**, a new addition at Bloomingdale's.

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**FRIDAY, FEBRUARY 19**  
**DEMO KITCHEN IN HOUSEWARES**



# Orange Cherry Biscotti

Italian Style

- 2 cups all-purpose flour**
- $\frac{2}{3}$  cup sugar**
- 2 large eggs**
- $\frac{1}{2}$  tsp baking powder**
- $\frac{1}{2}$  tsp salt**
- 1 tsp vanilla extract  
or orange juice**
- 1 tbsp orange zest**
- 1 cup dried cherries**



Preheat the oven to 350°F. Prepare a large baking sheet by either lightly greasing it or lining it with parchment paper.

In the bowl of an electric mixer, using the paddle attachment, beat the eggs, sugar, baking powder, salt and vanilla extract/orange juice until creamy and light colored. Lower the mixer speed and add the flour, mixing until well combined. Add cherries and mix until evenly distributed. Transfer the dough to your prepared baking sheet and shape it into a log, about 14 inches long, 2½" wide and ¾" thick. Bake 20–25 minutes. Remove from the oven and let cool on the pan for 15–20 minutes. Lower the temperature of the oven to 325°F. Slice the cooled biscotti with a knife into ¾" wedges, cutting as straight as you can. Set the biscotti on its side on your baking sheet and bake for 20–25 minutes, rotating halfway through.