

## Cherry Walnut Biscotti

½ cup room temperature unsalted butter  
¾ cup granulated sugar  
2 eggs  
2 tsp pure vanilla extract  
1 ¾ cups AP flour  
½ tsp baking powder  
½ tsp cinnamon  
¼ tsp salt  
1 cup chopped walnuts  
½ cup dried cherries, coarsely chopped  
1 tsp grated orange zest

### Directions

1. Preheat oven to 350 degrees F. Line 2 baking sheets with parchment paper.
2. In the bowl of an electric mixer, beat the butter on medium high speed until fluffy and pale yellow. Add the sugar and continue beating for about 2 minutes. Reduce the speed and add the eggs one at a time, beating well with each addition. Add vanilla and beat to combine.
3. In a medium bowl, whisk together the flour, baking powder, cinnamon and salt. Gradually add the flour mixture to the egg mixture and beat on low speed until just blended. Mix in cherries, walnuts, and orange zest until evenly distributed. The batter will be very soft.
4. Turn the batter out onto a generously floured work surface and divide in half. With well-floured hands transfer one half to a baking sheet and shape into a log 12 inches by 1 ½ inches in diameter. Repeat with the remaining half of the batter on the second baking sheet.
5. Bake the logs until the edges are golden, about 25-30 minutes. Place the pan on a wire rack and let logs cool for about 10 minutes. Using a serrated knife, slice the logs diagonally into ½ inch slices. Carefully transfer the slices back on the baking sheet and return to the oven for another 10 minutes. Let the biscotti cool completely on the pans. Store in airtight containers.