

Apricot Pistachio Biscotti with White Chocolate Drizzle

Ingredients to make 20-24 biscotti:

- ⇒ 2½ cups all purpose flour
- ⇒ 1 teaspoon baking powder
- ⇒ ½ teaspoon salt
- ⇒ 1 cup sugar
- ⇒ ½ cup (1 stick) unsalted butter, room temperature
- ⇒ 2 large eggs
- ⇒ 1 teaspoon almond extract
- ⇒ ½ cups chopped dried apricots (¼-inch dice)
- ⇒ 1 cup roughly chopped pistachios
- ⇒ 1 egg white
- ⇒ 3 ounces good-quality white chocolate (such as Lindt or Baker's)



Directions:

1. Preheat oven to 325°F convection.
2. Combine flour, baking powder and salt in medium bowl; whisk to blend.
3. Using a mixer, with the paddle attachment, beat sugar and butter until smooth and creamy. Add the 2 eggs and almond extract until well blended. Mix in flour mixture, then dried apricots and pistachios.
4. Divide dough in half and shape each piece into 2-inch-wide, 9-inch-long, 1-inch-high oblong shape and smooth out with your hands on your baking sheet. Brush each log with whisked egg white on top and sides (this gives biscotti a lovely sheen when baked).
5. Bake logs until golden on top for about 35 minutes, turning once during cooking process. Cool completely on baking sheet (about 15 minutes).
6. Maintain oven temperature. Carefully transfer logs to cutting board. Using a serrated knife, cut logs on diagonal in ½-inch-wide slices. Arrange slices, cut side down, on the baking sheet and bake for an additional 5-10 minutes.
7. Remove from oven. Take melted white chocolate and using fork, drizzle white chocolate over biscotti in thin strands.
8. Allow chocolate to set, about 30 minutes and enjoy!