


[Go Back](#)

## White Chocolate Cranberry Biscotti

**Recipe Rating:** ★★★★★

**Prep Time:** 10 min

**Total Time:** 58 min

**Makes:** 2 dozen or 24 servings, 1 biscotti each



2 cups flour  
 1-1/2 tsp. CALUMET Baking Powder  
 1/4 tsp. salt  
 1/2 cup (1 stick) butter, softened  
 3/4 cup sugar  
 2 eggs  
 1 tsp. vanilla  
 1-1/2 cups POST SELECTS CRANBERRY ALMOND CRUNCH Cereal  
 3 squares BAKER'S Premium White Baking Chocolate, chopped  
 4 squares BAKER'S Semi-Sweet Baking Chocolate, melted

**PREHEAT** oven to 325°F. Mix flour, baking powder and salt in small bowl. Beat butter and sugar in large bowl with electric mixer on medium speed until light and fluffy. Blend in eggs and vanilla. Gradually add flour mixture, beating well after each addition. Stir in cereal and white chocolate. Divide dough in half. Shape each half into 14x2-inch log with lightly floured hands; place on greased baking sheet.

**BAKE** 30 minutes or until lightly browned. Remove from baking sheet. Place on cutting board; cool 5 minutes. Using a serrated knife, diagonally cut each log into 12 slices; place upright on baking sheet, 1/2 inch apart. Bake an additional 15 to 18 minutes or until slightly dried. Remove from baking sheet. Cool on wire racks.

**DIP** in or drizzle with melted chocolate. Let stand until set. Store in tightly covered container at room temperature.

### KRAFT KITCHENS TIPS

#### Variation

Omit melted semi-sweet baking chocolate. Sprinkle cooled biscotti with powdered sugar. Or, drizzle with combined 1 cup powdered sugar and 2 Tbsp. orange juice. Let stand until set.

### NUTRITION INFORMATION

#### Nutrition (per serving)

**Calories** 160 **Total fat** 7g **Saturated fat** 3.5g **Cholesterol** 30mg **Sodium** 105mg  
**Carbohydrate** 22g **Dietary fiber** 1g **Sugars** 11g **Protein** 2g **Vitamin A** 4%DV **Vitamin C** 0%DV  
**Calcium** 2%DV **Iron** 6%DV

[Back to Top](#)

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