



Cornmeal and Fruit Biscotti

From "Alice Medrich's Cookies and Brownies" – makes about 30 biscotti

1 cup unbleached all-purpose flour
1 cup whole grain cornmeal
½ teaspoon baking powder
¼ teaspoon salt
4 Tablespoons unsalted butter, softened
1 cup sugar
2 large eggs
1 teaspoon vanilla extract
1 teaspoon finely grated lemon zest
1 cup dried cranberries or other dried fruit

- Preheat oven to 350 degrees. Put a rack in the center of the oven.
- Combine flour, cornmeal, baking powder and salt in a medium bowl. Mix thoroughly.
- Beat butter and sugar together in a large bowl with an electric mixer till blended. Add eggs, vanilla, and lemon zest. Beat till light and fluffy.
- Add flour mixture. Stir till all ingredients are moistened. Mix in fruit. Place dough on a cookie sheet lined with parchment paper or foil, and shape in to a log 14"x2".
- Bake for 30 minutes, till lightly browned and cracked on top. Give the pan a half-turn halfway through cooking time. Cool on a rack for 10 minutes. Transfer loaf to a cutting board. Using a long serrated knife, cut on diagonal into slices about 3/8" wide. Lay slices on ungreased baking sheet ½ " apart. Bake 10 minutes till cookies are barely beginning to brown. Set on rack and cool completely before storing.

Nutrition Facts: Calories: 87 Total Fat: 2g Saturated Fat: 1g Sodium 25.8 mg Dietary Fiber 0.7 g Protein 1.2 g