



Fruity Brazil Nut Jeweled Biscotti

Calling all biscotti lovers! I can't wait to share this Fruity Biscotti Recipe with all of you. Lots of dried fruit and brazil nuts in every bite!

Ingredients

1½ cups all-purpose flour
2 teaspoons baking powder
pinch salt

1½ cups Farm Fresh Nuts [Turkish Figs](#) coarsely chopped
1½ cups Farm Fresh Nuts [Semi Dried Apricots](#) coarsely chopped
½ cup citrus peel or mixed peel, glazed
¼ cup Farm Fresh Nuts [Dried Pineapple Tidbits](#)
¼ cup Farm Fresh Nuts [Dried Cranberries](#)
2 cups whole Farm Fresh [Raw Brazil Nuts](#)
4 eggs
½ cup brown sugar
1 teaspoon vanilla extract

Instructions

Preheat oven to 325° F. Position rack in the center.

Line baking sheet with parchment paper.

In a large mixing bowl, sift dry ingredients together, set aside.

In a medium mixing bowl, combine the cut up fruits and the brazil nuts with ½ cup of dry ingredients, set aside.

In a mixing bowl, or bowl of an electric mixer fitted with whisk attachment, whisk the eggs on medium high speed for about 2 minutes.

Add brown sugar and vanilla extract and whisk for another 2 minutes.

Add the remainder 1 cup of dry ingredients and whisk until just incorporated (do not over mix).

Fold in chopped fruit and brazil nuts.

With a large mixing spoon, place mixture and parchment lined baking sheet. Form into 2 logs (refer to explanation in text of article).

Bake for approximately 25-30 minutes or until firm to the touch.

Remove from oven and allow to cool down.

Transfer to cutting board.

Using a serrated knife, slice cookies about ½ inch thick.

Optional: Place sliced biscotti on the baking sheets, and bake for about another 5-10 minutes (the longer they stay in the oven, the crispier they get).

Can be stored at room temperature for a few weeks...if they last that long. Can also be frozen.