

# Cranberry Almond Biscotti



**Corbion**  
*Keep creating*



*Cranberry almond biscotti*



*Ditch those canned cranberries and enjoy a fresh cranberry biscotti with your hot morning coffee. It'll be your new favorite treat!*

## Instructions:

### Ingredients

	lbs.
Yogurt Cake Base 2.0	12.5
Whole eggs	3.5
Dried cranberries	5.0
Whole almonds	4.0

### Total:

**25.00 lbs**

## Procedures:

1. Mix the yogurt cake base and whole eggs for one minute on 1st speed, then 2-3 minutes on 2nd speed.
2. Fold in cranberries and almonds.
3. Scale into 1-2 lb pieces.
4. Roll out to length of the papered sheet pan. Wash with straight eggs or egg wash (3/4 egg to 1/4 water).  
*For longer biscottis, make sure to flatten the roll out, prior to egg wash.*

Bake Temp: 330°F.

Bake Time (variable): bake until firm

5. Let cool, slice at angle to elongate the slice (3/8" — 1/2").
6. Lay out flat on papered sheet pans.
7. Bake at 330° degrees until almost dry and very light brown color at most.
8. Leave to dry out overnight. Package the next day.

## Yogurt Cake Base 2.0 ingredients

Sugar, enriched bleached wheat flour (wheat flour, niacin, reduced iron, thiamine mononitrate, riboflavin, folic acid), canola oil, modified corn starch, yogurt powder (non-fat milk solids, lactic acid, cultures, natural and artificial flavor) and 2% or less of each of the following: wheat gluten, salt, sodium bicarbonate, sodium aluminum phosphate, whey (milk), soy lecithin, sodium stearoyl lactylate (SSL), polysorbate 60, propylene glycol esters of fatty acids, buttermilk powder, artificial and natural flavor, xanthan gum, sodium caseinate (milk), stabilizer blend (cellulose gum, guar gum, gum arabic, carrageenan, xanthan gum), yellow corn flour, colors (Turmeric, paprika), mono- and diglycerides.