

Whole Wheat Cranberry-Walnut Biscotti

Based loosely on the recipe for Chocolate-Dipped Pistachio-Orange Biscotti in *Stonewall Kitchen Favorites*, these are traditional biscotti – cookies baked twice, first in a loaf, then sliced and baked individually – with some not-so-traditional mix-ins.

TIME: 30 minutes active time

MAKES: About 30 biscotti

2 cups walnuts or walnut pieces
1 cup all-purpose flour, plus more for forming biscotti
3/4 cups whole wheat flour
2 tablespoons raw quinoa (red or white)
2 tablespoons wheat germ
2 tablespoons oat bran
2 tablespoons flax seed meal
1 cup sugar
1 1/2 teaspoons baking powder
1/2 teaspoon salt
1/4 cup olive oil
2 large eggs
1 teaspoon vanilla
1/4 cup milk
1/2 cup dried cranberries, roughly chopped
6 ounces bittersweet chocolate, chopped and melted when biscotti is cool (optional)

Preheat the oven to 350 degrees. Line a baking sheet with parchment paper, add the walnuts in a single layer, and toast on the middle rack for 5 to 10 minutes, or until lightly browned and fragrant. Transfer the nuts to a cutting board to cool, coarsely chop if whole, and set aside. Return parchment paper to baking sheet and set aside.

Meanwhile, place the flours, quinoa, wheat germ, oat bran, flax seed meal, sugar, baking powder, and salt in a large mixing bowl, and whisk to blend. Set aside.

In another bowl, whisk the oil, eggs, vanilla, and milk together until blended. Add the wet ingredients to the dry ingredients, mix until well combined, and stir in the toasted walnuts and cranberries. (The dough will be slightly wet.)

Flour a large work area, dump the dough onto the flour, and dust the top with more flour. Using floured hands, divide the dough into two pieces. Working with one piece at a time, form into two flat logs about 3 inches wide and 12 inches long, adding flour as needed to prevent your hands from sticking to the dough and the dough from sticking to the counter. Transfer both logs carefully to the parchment-covered baking sheet, about 3 inches apart, and bake for 30 minutes, or until firm to the touch and just beginning to brown.

Remove the biscotti from the oven and decrease the oven temperature to 300 degrees. When the biscotti are cool enough to handle, transfer them to a cutting board and use a serrated bread knife to cut them into 3/4" wide slices on a diagonal.

Transfer the biscotti back to the baking sheet, cut side up, and bake for 40 to 50 minutes, turning the biscotti over halfway through baking, or until browned on both sides and quite firm. Cool completely on wire racks. If desired, dip half of each biscotti into the melted chocolate, and let dry on waxed paper until chocolate is firm. Store in an airtight container up to 2 weeks, or freeze, well wrapped, up to 3 months.