

## **Pistachio-Orange Biscotti** (submitted by Kathy Beeson)

1 3/4 C. all-purpose flour  
1/2 tsp. baking soda  
1/2 tsp. baking powder  
1/8 tsp. salt  
1/2 C. butter, at room temp.  
1 C. granulated sugar  
2 Tbsp. grated orange zest  
1 1/2 tsp. vanilla extract  
2 eggs  
1 1/2 C. unsalted shelled pistachio nuts

Sift together the flour, baking soda, baking powder and salt into a bowl; set aside. Combine the butter, sugar, orange zest and vanilla in a large bowl. Using an electric mixer set on high speed, beat until light and fluffy. Mix in the eggs, one at a time, beating well after each addition. Reduce the speed to low, add the pistachios and mix in. Add the flour mixture and mix just until incorporated. Cover and refrigerate until well chilled, about 1 hour.

Preheat oven to 350°. Butter and flour a large baking sheet.

Divide the dough in half. Using lightly floured hands, roll each half on a lightly floured surface into a log 1 1/2 inches in diameter. Arrange the logs on the prepared baking sheet, spacing them 5 inches apart.

Bake until light brown and firm to the touch, about 30 minutes (log will spread during baking). Remove from the oven and let cool slightly on the baking sheet. Leave the oven set at 350°.

Using a spatula carefully transfer the logs to a work surface. Using a serrated knife cut on the diagonal into slices 3/4 inches thick. Arrange the slices cut-side down on the baking sheet and bake until golden brown, about 15 minutes. Transfer the cookies to wire racks to cool. Store in an airtight container at room temperature for up to 2 weeks.

Makes about 3 dozen.

*Recipe from The Williams-Sonoma Cookies  
and Biscotti Book.*