

cut-out along dotted lines



Pistachio Cranberry Biscotti

- * In a large mixing bowl, combine 1/3 cup butter and 2 eggs; beat well.
- * Gradually stir in biscotti mix and mix well (dough will be sticky). Chill for 30 minutes. Divide dough in half.
- * On an ungreased baking sheet, shape each half into a 10-in x 2-in. rectangle.
- * Bake at 350° for 25-30 minutes or until firm. Cool for 5 minutes.
- * Cut diagonally into 3/4-in. thick slices. Place slices, cut side down, on an ungreased baking sheet.
- * Bake for 6 minutes. Turn slices.
- * Bake 5-6 minutes more or until golden brown.
- * Cool on wire racks. Store in an airtight container.



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Place instructions and card together and punch hole in corner.



happy holidays

to: _____

from: _____

Taste of Home



happy holidays

to: _____

from: _____

Taste of Home



happy holidays

to: _____

from: _____

Taste of Home



happy holidays

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