

Pistachio Biscotti With Kirsch-soaked Dried Cherries

Yield: 120 min
Total Time: 50 min

Recipe from: <https://www.recipeschoose.com/recipes/buttercream-swiss-roll-frosting-recipe>

Ingredients:

- 1 cup dried cherries
- 1/3 cup kirsch or grappa
- 12 tablespoons unsalted butter – at room temperature
- 1 cup organic sugar
- 3 extra-large eggs – at room temperature
- 1 teaspoon pure vanilla extract
- 3 1/4 cups unbleached all purpose flour
- 1 tablespoon baking powder
- 1 pinch sea salt
- 1 cup salted pistachios shelled
- dough
- roll
- flour
- 2 jelly roll large, pans, 14? x 17? – lined with Silpat or parchment paper

Nutrition:

1. Calories: 45 calories
2. Carbohydrate: 6 grams
3. Cholesterol: 10 milligrams
4. Fat: 2 grams
5. Protein: 1 grams
6. SaturatedFat: 1 grams
7. Sodium: 30 milligrams
8. Sugar: 2 grams

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