



Let's Do This at Home!

Recipes and Inspiration That Make it Easier to Stay at Home
Edition # 20

'Tis the season for goodies and whether you're going to eat them yourself or give them away, there's nothing like homemade treats for the holidays! Enjoy these tried and true recipes for our BSC favorites!

Cranberry-Pistachio Christmas Biscotti

1¾ cup unbleached flour
1 cup plus 1 teaspoon sugar
½ teaspoon baking powder
¼ teaspoon salt
½ cup dried cranberries

4 tablespoons cold, unsalted butter, cut into ½-inch pieces
1 teaspoon vanilla extract
1½ cups shelled, unroasted pistachios
2 eggs, lightly beaten

Preheat the oven to 350°F. Lightly butter a large heavy baking sheet.

In food processor, combine the flour with 1 cup of the sugar, the baking powder and salt. Process for a few seconds to blend. Add the dried cranberries and process until coarsely chopped. Add the butter and vanilla. Pulse until the mixture resembles coarse meal.

Add the pistachios and eggs and pulse 10 times to blend. Scrape down the sides of the bowl and pulse 5 times, just until the dough is evenly moistened.

On lightly floured work surface, divide the dough into 4 equal pieces. Roll each piece into an 8-inch log. Transfer the logs to the prepared baking sheet, leaving 2 inches between each. With your hands, flatten the logs to a width of 2 inches and sprinkle with the remaining 1 teaspoon of sugar. Bake for 25 minutes, or until golden brown. Using a large metal spatula, transfer the logs to a rack to firm up slightly, 15 to 20 minutes.

Transfer the logs to a work surface. Using a sharp knife and a quick single motion, slice each log on the diagonal into ½ inch slices. Return the biscotti to the baking sheet, cut sides down, and bake just until the first hint of golden brown appears, about 7 minutes. Transfer to a rack and let cool completely. Makes about 4 dozen.

Peppermint Bark

½ pound Callebaut bittersweet chocolate, chopped
½ pounds Callebaut white chocolate, chopped

A couple drops of peppermint extract or oil
10 candy canes, coarsely ground in food processor

Line a rimmed cookie sheet with parchment paper. Melt bittersweet chocolate in microwave, checking every 20 seconds until almost completely melted. Stir until melted and spread in thin layer on parchment. Refrigerate until hard.

Melt white chocolate in microwave checking every 15 seconds until almost melted. Stir until melted and add peppermint extract, careful not to add too much. Stir in half the crushed candy canes and spread over bittersweet layer. Sprinkle the rest of crushed candy cane over the top and refrigerate until hard. Break into serving size pieces.

King Haakon Biscotti

½ cup melted butter
2 eggs
¾ cup sugar
2 cups flour
1½ teaspoons baking powder
½ teaspoon salt
½ teaspoon ground cardamom, 1½ teaspoons anise seed,
or 2 teaspoons almond extract

If using almond extract:
¼ cup chopped almonds,
toasted in microwave for 3 minutes
or until browned
8 ounces Callebaut white chocolate, chopped
(found in Bayview's or Ralph's Bulk
department)
White sprinkles

In a large bowl combine butter, eggs, sugar, flour baking powder, salt, and flavoring. Form dough into 3 long rolls on a greased cookie sheet and flatten slightly. Sprinkle with colored sprinkles or cinnamon sugar.

Bake at 325 °F for 30 to 40 minutes. Cool slightly and slice diagonally ½-inch thick. Place on the cookie sheet and toast in oven for 1 hour at 200 °F or until lightly browned.

Very gently melt white chocolate in the microwave in 15 second increments, stirring each time, until almost melted. Alternately, melt in a double boiler over simmering water.

Dip slices in white chocolate on one side only and sprinkle with white sprinkles! Makes 3 dozen.

Miracle Peanut Butter Crunch

1 cup sugar
¾ cup light corn syrup
2 tablespoons water
1 tablespoon unsalted butter
1½ cups natural peanut butter

1 cup coarsely chopped roasted peanuts
¾ teaspoon kosher salt
¾ teaspoon pure vanilla extract
½ teaspoon baking soda

Line a 9-inch-square pan with foil.

In a medium saucepan, stir the sugar with the corn syrup and water. Add the butter and bring to a boil over high heat, stirring to dissolve the sugar. Attach a candy thermometer to the pan and cook over moderately high heat until the caramel reaches 285°F, about 10 minutes.

Meanwhile, in a large heatproof, microwave-safe bowl, combine the peanut butter with the peanuts and salt. Heat the peanut butter mixture in the microwave at high power for about 1½ minutes, until melted and hot. Stir well.

In a small bowl, whisk the vanilla with the baking soda. As soon as the caramel reaches 285°F, carefully stir in the baking soda mixture; the caramel will foam and bubble up.

Immediately pour the caramel into the melted peanut butter mixture and, using a heatproof spatula, fold together as quickly as possible. You want the mixtures to be combined but not homogenized; the candy will come together very fast.

Immediately scrape the hot candy into the prepared pan and press into a flat, even layer. Let cool completely. Peel off the foil and cut the candy into squares. Makes about 3 dozen pieces.

Make Ahead. Cut or uncut, the candy can be stored in an airtight container at room temperature for up to 2 weeks.

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