



These twice-baked biscotti combine the best of both worlds: salt and sweet. They are softer than traditional biscotti, but are just as good with coffee. The pistachio nuts combined with the salty caramel goodness make a perfect bite each time.

Salted Caramel Biscotti

Ingredients

6 tbsp butter, softened
2 1/2 cups flour
1 tsp baking soda
1/4 tsp salt
1 cup sugar
2 eggs
1 cup pistachio nuts
1 cup salted caramel chips

Instructions

Preheat the oven to 350°F and line a baking sheet with a silicone mat or parchment paper. Sift and whisk together the flour, baking soda, and salt. Set aside.

In a mixing bowl, cream the butter and sugar until light and fluffy. Add the eggs one at a time, scraping the sides of the bowl. Add the mixture to the dry ingredients and fold in until most of the flour mix is incorporated. Add the pistachios and the salted caramel chips and mix the dough until all the dry ingredients are incorporated.

Use your hands to shape the dough into a log shape approximately 2" wide by 4" long. The dough does get wider as it cooks so ensure to leave sufficient space between the logs. Bake for 25 minutes and then cool in the baking sheet for 5 minutes. While still slightly warm, transfer the logs to a cutting board, and using a sharp knife, cut the biscotti into 1" pieces. Place the biscotti with the cut side down back onto the baking sheet. Reduce oven to 300°F and bake for an additional 8 to 10 minutes or until crisp on the outside.

Makes 40 biscotti.