

Christmas Cookies with Legs



A week or two ago, I posted a link to Gourmet magazine's website that listed 60+ years worth of cookie recipes, which is really, really great, unless your intent is to make stuff to send to far off relatives. Almost all the cookies on their list rely on you making and eating the cookies within a couple of days. I'm planning on sending stuff off to my relatives who live 500+ miles away, so I thought I'd do a little research and come up with recipes that I can make that'll keep fresh for longer than a couple of days. Here's some that I came up with.

Micheal Chiarello demonstrated an unusual fried cookie that's later drenched in honey, called [Turdilli](#). On the show I watched, he said that these cookies would keep a month, but the website says they'll only keep a week.

Cranberry Biscotti

These will keep a month in a sealed container. Makes 48 cookies

- 1½ cups all-purpose flour*
- ½ cup whole wheat flour*
- 2/3 cup sugar*
- 1½ teaspoons baking powder*
- 1¼ teaspoons cinnamon*
- ¼ teaspoon ground nutmeg*
- 1/8 teaspoon ground ginger*
- 2 eggs (or 2/3 c. fat free egg substitute)*
- 2 teaspoons vanilla extract*
- ¾ cup fresh cranberries, chopped*
- 1/3 cup sliced almonds*

Preheat the oven to 350° f (175° c). Line a baking sheet with parchment. Sift the dry ingredients together (first 7 items) into a mixing bowl. Add the egg and vanilla, and beat until moistened. Reduce the mixing speed, and add the cranberries and half of the almonds, and beat into a light dough, about 2 minutes. Lightly flour your work surface. Divide the dough in half, and roll each into a log. Transfer to your baking sheet, putting them at least 3 inches apart. Pat the logs until they're 1½ inches wide. Stud each log with the remaining almond slices. Bake until slightly firm to the touch, about 30 minutes. Let them cool on a baking rack for another 10.

While they're cooling, reduce the oven temperature to 300° f (95° c). With a serrated knife, slice each log into ½ inch slices. Spread the slices back onto your baking sheet, and bake for another 30 minutes, until the cookies are dry. Cool 5 minutes, and remove to a rack to cool completely.