

Bakers Banquet



One-Bowl Cornflake Biscotti

For the Biscotti

- 2 eggs
 - 1 cup vegetable oil
 - 1 cup sugar
 - 1 teaspoon pure vanilla extract
 - 2 cups all-purpose flour
 - 2 teaspoons baking powder
 - 1/4 teaspoon kosher salt
 - 1 1/2 cups coarsely chopped cornflakes (measure before you chop them)
 - 1 cup dried cranberries, raisins, dried cherries or chocolate chips
 - 1 1/2 teaspoon ground cinnamon mixed with 1/4 cup sugar, for sprinkling
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To Make the Biscotti

Preheat oven to 350°F. Line a large rimmed baking sheet with parchment paper.

In a large mixing bowl, whisk together the eggs, oil, sugar and vanilla until well combined. Stir in the flour, baking powder, and salt. Gently stir in the crushed cornflakes and dried cranberries.

Transfer half the dough to the baking sheet, leaving the other half in the bowl. Shape the dough on the baking sheet into a 12"-14" log that is about 1 1/2" wide. Repeat with the second half of the dough, leaving about 3 " between them. (See photo)

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Bake for 25-30 minutes, until tops are light brown. Remove from the oven and let them cool for 10 minutes.

Reduce the oven temperature to 300°F. Using serrated knife, cut the logs into slices about 3/4 inch thick. Go slowly as the cookies can be delicate at this point. Turn each slice on its side and sprinkle with cinnamon sugar.

Bake for 20 minutes more, until golden brown.