

The subtle taste of Napoleon Extra Virgin Olive Oil lends an old world flavor to these crispy cookies. Serve them the Italian way – with a glass of Vin Santo for dunking.

Rosemary and Dried Cherry Biscotti

Makes approximately 3 dozen cookies



- 3 eggs
- ½ cup Napoleon Extra Virgin olive oil*
- 1 ½ cups granulated sugar*
- 2 teaspoons vanilla extract*
- ¼ teaspoon almond extract*
- 2 tablespoons minced fresh rosemary*
- ½ cup dried cherries, roughly chopped*
- 2 ½ cups all-purpose flour*
- 1 tablespoon baking powder*
- ½ teaspoon salt*

Preheat oven to 350°F. Lightly spray a baking sheet with nonstick cooking spray or line with parchment paper.

In a medium bowl, whisk 2 of the eggs. Add the olive oil and the sugar and whisk until incorporated. Add the vanilla, almond extract and rosemary and whisk again until blended. Stir in the cherries.

Whisk together the flour, baking powder and salt in a separate bowl. Using a wooden spoon, stir the flour mixture into the olive oil mixture until completely incorporated. Use your hands to lightly knead the dough in the bowl to combine.

Divide dough into two parts. Shape each into a 14 x 2 inch rectangle-shaped log on prepared baking sheet. Beat the remaining egg and use to brush the tops and sides of logs. Bake until lightly browned 25-30 minutes. Remove logs from oven and let cool 10 minutes.

Using a serrated knife, carefully cut logs into ½ inch slices. Arrange slices on baking sheets and bake an additional 10-15 minutes until lightly browned. Cool biscotti on a wire rack.

Store in an airtight container for up to 1 week.

Approximate Nutritional Information Per Serving: Calories 97, Total Fat 4g, Saturated Fat 1g, Trans Fat 0g, Cholesterol 20mg, Sodium 55mg, Total Carbohydrate 19g, Dietary Fiber 0g, Sugars 11g, Protein 2g