Cranberry Orange Biscotti

4 tablespoons unsalted butter, at room temperature

3/4 cup granulated sugar

2 teaspoons orange zest

1/2 teaspoon salt

1 teaspoon vanilla extract

2 teaspoons baking powder

2 large eggs, at room temperature

2 cups all purpose flour

1 cup sweetened or unsweetened dried cranberries

Preheat the oven to 350°F. Line a large baking sheet with parchment paper; set aside.

In a small bowl combine the sugar with the orange zest.

Add the sugar to the body of a stand mixer fitted with the paddle attachment and beat on medium speed with the butter, salt, and vanilla until mixture is smooth and creamy.

Beat in the eggs.

Lower the mixer speed, and add the flour and baking powder, mix just until smooth.

Stir in the cranberries.

Transfer the dough to the prepared baking sheet, and shape it into a rough log about 16 inches long. It will be about 2 1/2 inches wide and about 1 inch thick.

Reduce the oven temperature to 325°F. Cut the biscotti into 1/2- to 3/4-inch slices.

Place the biscotti upright on the prepared baking sheet, and bake for another 25 minutes.

Remove from the oven and transfer cookies to a rack to cool completely.