Cranberry Pistachio Biscotti

2 1/2 cups flour

1 teaspoon baking powder

3 eggs

2/3 cups sugar

pinch of salt

1 cup pistachios

1/2 cup cranberries

1/2 teaspoon vanilla

1/4 teaspoon grated orange zest

Combine flour, baking powder, salt, orange zest and sugar in bowl of standing mixer.

Whisk together eggs and vanilla and add to dry ingredients.

Stir in pistachios and cranberries.

Shape dough into 2 small logs. Place on silpat lined baking sheet.

Bake 30 minutes at 350.

Slice into 1/2 inch slices and place back on silpat mat.

Bake 5 minutes. Turn.

Bake another 5 minutes.