Cherry Rum Biscotti

1 and 1/4 cups dried tart red cherries, coarsely chopped

1/2 cup spiced rum

1/2 cup unsalted butter, softened

1 cup sugar

1 tablespoon baking powder

1/4 teaspoon salt

3 eggs

1/2 teaspoon vanilla

1 teaspoon almond extract

3 and 1/4 cups all-purpose flour

3/4 cups whole almonds

Place cherries and rum in saucepan. Bring to a simmer.

Remove from heat and let sit 15 minutes.

​Cream together butter and sugar.

Beat in eggs.

Combine dry ingredients and add to batter slowly.

Gently mix in drained cherries (reserving liquid) and almonds.

Divide dough in half. Shape each half into a 3 inch wide loaf and place on silpat lined baking sheet.

Bake 20-25 minutes at 350.

Slice into 1/2 inch diagonal bars.

Place back on baking sheet. Reduce oven temperature to 300.

Bake 10 minutes longer on each side.