Cranberry Pistachio Biscotti

2 large eggs, at room temperature

¾ cup brown sugar

¼ cup olive oil

1 ½ teaspoons vanilla extract

1 teaspoon lemon zest

2 cups all-purpose flour

1 teaspoon baking powder

¾ cup dried cranberries

1 cup unsalted pistachios, unshelled

Beat together eggs and brown sugar until light and fluffy.

Beat in olive oil, vanilla and lemon zest.

Stir in flour and baking powder.

Fold in cranberries and pistachios.

Shape dough into 2 logs and place on siilpat lined baking sheets.

Bake 25 minutes at 325.

Remove pan from oven. Cool slightly.  Slice into 1/2" slices.

Reduce oven to 300 and bake 10 minutes longer on each side.