

Coconut Cranberry Biscotti



INGREDIENTS

	Grams	Bakers (%)	Usage Levels (%)
Sugar, baker's special	527	69.05	22.44
Flour, pastry	454	59.52	19.34
Flour, white whole wheat	309	40.48	13.15
Butter	304	39.88	12.96
Cranberries, dried	272	35.71	11.61
Coconut	182	23.81	7.74
Water	109	14.29	4.64
Oats	91	11.90	3.87
Rehydrated milk (1)	61	n/a	n/a
Rehydrated milk (2)	55	n/a	n/a
Baking powder*	18	0.38	0.77
Vanilla, 4X extract	18	2.38	0.77
Coconut extract	18	2.38	0.77
Whey protein concentrate, 87% protein (WPC 87)	16	2.08	0.68
Milk protein concentrate, 80 % protein (MPC 80)	16	2.08	0.68
Milk, powdered	7	0.89	0.29
Salt	7	0.89	0.29
Total			100.00

*Use a no sodium aluminum phosphate baking powder only

NUTRITIONAL CONTENT

Per 100g	
Calories	420kcal
Total Fat	15g
Saturated Fat	10g
Trans Fat	0g
Cholesterol	30mg
Total Carbohydrates	69g
Dietary Fiber	4g
Sugars	34g
Protein	6g
Calcium	60mg
Magnesium	7mg
Phosphorus	179mg
Potassium	230mg
Sodium	220mg
Iron	2mg
Vitamin A	336IU
Vitamin C	0mg

PREPARATION


- 1. Toast coconut in 93°C (200°F) oven for 15-30 minutes, stirring occasionally, or until the coconut turns a light eggshell color.**
- 2. In a separate container, mix the powdered milk and the water to make rehydrated milk. Set aside.**
- 3. In a mixer bowl fitted with a paddle attachment, cream together WPC 87, MPC 80, white whole wheat flour, butter, sugar, pastry flour, and rehydrated milk (2) until it's light and fluffy, approximately 10 minutes on a medium speed.**

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PREPARATION

(continues)

- Mix in remaining rehydrated milk (1) until the liquid is well incorporated. Scrape bowl several times during this process, taking great care to scrape under the paddle on the bottom of the bowl. This should take about 4 minutes of mixing time.
- Add vanilla and coconut extracts and mix until well incorporated. Scrape down sides and bottom of bowl well before proceeding.
- Add the pastry flour, salt and baking powder. Mix quickly by pulsing the mixer off and on stopping as soon as no crumbs remain on the bottom of the mixing bowl.
- Add toasted, cooled coconut, dried cherries and oats. Mix and stop mixer several times to disburse evenly though out the dough. (Do not over mix).
- Use parchment or Silpat-lined half sheet pans 33 x 45 cm (13 x 18"). Scale dough at 454 g (1 lb). Mold dough into 2.5 cm (1") rounded squared logs.
- When forming the dough logs, the dough must touch both ends of the longest dimension of the baking sheet to give uniformity to the log sizes and the finished biscotti.
- Form the logs in place on the parchment or Silpat-lined pan by using the squeeze, not rolling method.
- Do not move the logs by picking them up after forming. They must be gently rolled into place, two rows to a pan, 7.6 cm (3") apart.
- Biscotti logs do not need to be baked immediately. A time laps of 30 minutes is acceptable. In case the total formula will not fit into the oven at one time, they can be baked in two batches.
- Bake 163°C (325°F) for 20-30 minutes, or until very light brown. Logs should be semi-firm to the touch and will have split lengthwise from end to end before they are ready to be removed from the oven.
- Remove from oven. Let biscotti rest at room temperature, approximately 25 minutes before slicing.
- Use a heavy pizza type, long, non-serrated knife for cutting.
- For blunt-ended biscotti simply cut each slice 1.9 cm (0.75") in thickness and place the ends of the biscotti logs in a container to be re-combined with next batch. For diagonal biscotti, cut each log in the center at desired angle. Secure log with hand and slice diagonally in 1.9 cm (0.75") thick pieces next to the stabilizing hand.
- After cutting, proceed with second bake, which may be delayed up to 3 hours.
- Carefully place on baking sheet, leaving 6.4 mm (0.25") between each slice. When pan is filled, return to a cool oven, maximum temperature of 93°C (200°F), for 25 minutes to 1 hour.
- Turn off oven, open door slightly for maximum moisture dissipation. Leave biscotti in oven for 1 hour and up to 12 hours.
- Biscotti are done when it is firm to the touch. If there is any give at all (sponginess), bake at 93°C (200°F) for 20-30 minutes longer, taking care to not incur additional browning.
- Cool to room temperature for at least 5 hours before packaging.

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This formula serves as a reference. Product developers are encouraged to modify the formula to meet manufacturing and finished product specification needs. Developed by the International School of Baking. ©2014 U.S. Dairy Export Council.