

## Dried Cherry Cantucci

Serves: 4 dozen

2 Cups	Flour
1/4 Cup	Cocoa Powder
2 Teaspoon	Baking Powder
	Kosher Salt
1/4 Teaspoon	Cinnamon
1 Cup	Whole Almonds / Unblanched
1 Cup	Dried Cherries
3 Large	Eggs
3/4 Cup	Sugar
1 Teaspoon	Pure Vanilla Extract

### Directions :

Preheat the oven to 350 degrees F.

In a mixing bowl, sift the flour, cocoa powder, baking powder, salt and cinnamon. Stir in the almonds and cherries.

In another mixing bowl, whisk the eggs, sugar, and vanilla until smooth. Stir the dry ingredients into the egg mixture. Mix well. Lightly dust the work surface. Turn the dough onto the surface and knead the dough a couple of times. Shape the dough into a log, about 12 inches long and 4 inches wide. Place the dough on a parchment lined baking sheet and bake for about 30 minutes, or until golden and firm to the touch. Remove from the oven and cool completely on a wire rack. Using a serrated knife, slice the bread diagonally into 1/4-inch slices. Place the slices on a parchment lined baking sheet and bake for an additional 12 to 14 minutes or until golden and crispy.

Remove from the oven and cool completely a second time on a wire rack.

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