



# *Sweet Paprika Designs*



## *Cranberry Biscotti*



*Designed by Elizabeth Sullivan*

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**Skill Level**



**INTERMEDIATE**

# Cranberry Biscotti

## Skill Level

Intermediate

## Size

Women's Medium

## Finished Measurements

Circumference: 7"

Foot length: 9"

## Yarn

Fingering weight yarn: 50g (230yds) colour (A)  
25g (115yds) each in colours (B) and (C).

Shown in Sweet Paprika Yarns Messa di Voce  
(100% Superwash Merino Wool; 50g/230yds), 1 skein each  
Canneberge (A), Café au Lait (B) and Hot Cocoa (C).

## Needles

Size 1 (2.25mm) set of 4 double-pointed needles

**Or size needed to obtain gauge.**

## Notions

Yarn needle

## Gauge

10 sts and 16 rnds = 1" in Woven Stripe Pattern worked in the rnd.

## Woven Stripe Pattern (multiple of 2 sts)

**Note:** All stitches should be slipped purlwise throughout pattern.

**Rnds 1–2:** With A, knit.

**Rnd 3:** With B, \* k1, slip 1 wyif; rep from \* to end.

**Rnd 4:** With B, knit.

**Rnd 5:** With A, \* slip 1 wyif, k1; rep from \* to end.

**Rnds 6–8:** With A, knit.

**Rnd 9:** With B, \* k1, slip 1 wyif; rep from \* to end.

**Rnds 10–12:** With B, knit.

**Rnds 13–14:** With C, rep Rnds 3–4.

**Rnds 15–18:** With B, rep Rnds 5–8.

**Rnds 19–22:** With C, rep Rnds 9–12.

**Rnds 23–24:** With A, repeat Rnds 3–4.

**Rnds 25–28:** With C, rep Rnds 5–8.

**Rnds 29–30:** With A, rep Rnds 9–10.

Repeat Rnds 1–30 for pattern.

## Socks

### Leg

With A, cast on 72 sts and divide so that there are 18 sts on 1st dpn, 36 sts on 2nd dpn and 18 sts on 3rd dpn. Join for working in the rnd, being careful not to twist. Work in k2, p2 rib for 1½"

Begin Woven Stripe pattern and work Rnds 1–30 twice.

Break B and C and work heel flap with A.

## Heel Flap

Rearrange sts by dividing the 36 sts on 2nd dpn onto 2 needles and leave for instep. Knit the 18 sts from 1st dpn onto the end of the 3rd dpn.

Work back and forth on the 36 heel sts as follows:

**Row 1 (WS):** Sl 1, purl to end of row, turn.

**Row 2 (RS):** \*Sl 1, k1; rep from \* to end of row, turn.

Repeat Rows 1 and 2 sixteen more times.

## Turn Heel

**Row 1 (WS):** Sl 1, p20, p2tog, p1, turn.

**Row 2 (RS):** Sl 1, k7, ssk, k1, turn.

**Row 3:** Sl 1, p8, p2tog, p1, turn.

**Row 4:** Sl 1, k9, ssk, k1, turn.

**Row 5:** Sl 1, p10, p2tog, p1, turn.

**Row 6:** Sl 1, k11, ssk, k1, turn.

Continue to decrease in the same manner, working 1 st more before dec each row until all sts have been worked and 22 sts remain, ending with a RS row. Do not turn.

## Gusset

Slip the 36 instep sts onto one needle. With RS facing and using 1st dpn with the 22 heel sts, pick up and knit 17 sts along side of heel. With 2nd dpn, knit across the 36 instep sts. With 3rd dpn, pick up and knit 17 sts along other side of heel, then knit 11 sts from 1st dpn.

There are 92 sts in the round (28 sts on 1st dpn, 36 sts on 2nd dpn and 28 sts on 3rd dpn), and the beg of rnd is now at centre of heel.

**Note:** When shaping the gusset, it is important to keep the instep stitches on the 2nd dpn in the established colour pattern. This means you will sometimes have to knit 2 stitches in a row on the 1st and 3rd dpns.

Starting with Rnd 2 of Woven Stripe pattern, shape gusset as follows:

**Rnd 1:** 1st dpn: Work in pattern to last 2 sts, k2tog;

2nd dpn: work in pattern; 3rd dpn: ssk, work in pattern.

**Rnd 2:** Work in pattern.

Rep Rnds 1 and 2 until 72 sts remain.

## Foot

Continue even in stitch pattern until Woven Stripe pattern has been worked 3 times from gusset and then work Rnds 1–8 once more. Foot should measure approximately 7¼". Break B and C and work toe with A.

**Note:** To lengthen or shorten the foot length, work in Woven Stripe pattern until foot measures 1¾" less than desired length, ending after a knit round with A.

## Toe

**Rnd 1:** 1st dpn: k to last 2 sts, k2tog; 2nd dpn: ssk, k to last 2 sts, k2tog; 3rd dpn: ssk, k to end.

**Rnd 2:** Knit.

Rep Rnds 1 and 2 until 28 sts remain. Knit 7 sts from 1st dpn onto 3rd dpn. Graft toe using Kitchener Stitch.

## Finishing

Weave in all ends.

## Special Techniques

**Kitchener Stitch:** Break yarn leaving a long tail and thread tail onto yarn needle. Holding both dpns in the left hand with one behind the other, graft the stitches together as follows: Insert the yarn needle through the first st on the front dpn as if to purl, then through the first st on the back dpn as if to knit.

\* Insert the yarn needle through the first front st as if to knit and slide it off the dpn, then through the second front st as if to purl and leave it on. Insert the yarn needle through the first back st as if to purl and slide it off, then through the second back st as if to knit and leave it on. Repeat from \* until all stitches have been grafted.

## Abbreviations

**dpn** double pointed needle(s)

**dec** decrease(d)

**k** knit

**k2tog** knit 2 stitches together

**p** purl

**rep** repeat

**rnd(s)** round(s)

**RS** right side

**sl** slip

**ssk** slip 2 sts one at a time knitwise, slip these 2 sts back to the left-hand needle and then knit the 2 slipped sts together through the back loop

**st(s)** stitch(es)

**WS** wrong side

**wyif** with yarn in front



## Cranberry Chocolate Biscotti

Makes about 24 biscotti.

2¼–2½ cups all-purpose flour

½ cup cornmeal

1½ tsp baking powder

½ tsp salt

½ cup chocolate chips

¼ cup oil

1 cup brown sugar

½ cup milk or soymilk

1 cup fresh cranberries, coarsely chopped

**or**

½ cup dried cranberries, coarsely chopped

Preheat oven to 350°F (180°C). Lightly oil a baking sheet.

In a bowl, sift together the flour, cornmeal, baking powder and salt. Stir in the chocolate chips.

In a separate bowl, combine the oil, brown sugar and milk. Fold in the cranberries.

Add the dry ingredients to the wet ingredients and stir until it comes together into a soft dough, adding extra flour if needed.

Transfer the dough to a floured surface and divide it in half. Form each half into a log approx. 3" wide x 10" long. Flatten the logs slightly so that they are about 1" thick. Place the logs on the baking sheet and bake for 20–25 minutes, until the dough is firm and slightly brown. Remove from the oven and let cool enough to handle.

Transfer the logs to a cutting board and slice crosswise into ¾-inch thick pieces. Lay each slice cut side down on the baking sheet and bake for about 8–10 minutes. Flip the slices over and bake for about 8–10 minutes longer, until they are browned and crisp. Remove from oven and cool on a rack.

When completely cooled, store in an airtight container.

Enjoy with a mug of hot cocoa or café au lait!