



Double Chocolate Biscotti

Prep Time: 20 min Cook Time: 50 min

Ingredients

- 2 Tbsp all-purpose flour, spooned into measuring cup and leveled-off
- 1 $\frac{3}{4}$ cups Flour
- 2 Tbsp natural unsweetened cocoa powder, such as Hershey's
- 1 tsp baking soda
- $\frac{3}{4}$ tsp salt
- 1 stick unsalted butter, at room temperature (8 tablespoons)
- 2 Tbsp granulated sugar
- 2 large eggs
- 2 tsp vanilla extract
- 1 cup semi-sweet chocolate chips

Steps

- 1 Preheat the oven to 350°F degrees and line a baking sheet with parchment paper.
- 2 In a medium bowl, whisk together the flour, cocoa powder, baking soda and salt.
- 3 In the bowl of an electric mixer, cream the butter and sugar until light and fluffy, 1-2 minutes. Scrape down the sides of the bowl with a rubber spatula. Add the eggs, one at a time, scraping down the bowl and mixing well after each addition. Beat in the vanilla. Add the dry ingredients and chocolate chips and stir on low speed until just combined.
- 4 Dust a work surface with flour. Using a rubber spatula, scrape the sticky dough out onto the work surface and dust the top of the dough lightly with flour. Using your hands, shape the dough into a rough ball (if it's still too sticky, dust with a bit more flour) and cut in half. Form the dough pieces into two short logs by rolling back and forth. Place the logs onto the prepared baking sheet and shape into longer logs about $\frac{3}{4}$ -inch high and 2 inches wide. Allow enough space for the logs to spread a few inches while they bake. Bake for about 35 minutes, until firm to the touch. Let the biscotti logs cool on the pan for about 5 minutes, or until just cool enough to touch (if you wait any longer, the biscotti will be difficult to cut); then, using a sharp knife, slice the logs on the diagonal into $\frac{3}{4}$ -inch slices (I do this right on the baking sheet). They will crumble just a bit; don't worry about it. Turn the biscotti on their sides (so that the cut sides are down) and place back in the oven for 10 minutes to dry and crisp up. Let cool on the pan for a few minutes, then transfer to a wire rack to cool completely. Serve with coffee, tea or warm milk.

- 5 Freezer-Friendly Instructions: The dough can be frozen for up to 3 months: Shape the dough into logs, wrap each securely in plastic wrap, and place them in a sealable bag. When ready to bake, remove the logs from the freezer, thaw the dough until pliable, and then proceed with recipe. To freeze after baking: After the cookies are completely cooled, double-wrap them securely with aluminum foil or plastic freezer wrap. Thaw overnight on the countertop before serving.

Nutrition

Serving Size: 1 biscotti,

Fiber: 1g,

Fat: 5g,

Saturated Fat: 3g,

Cholesterol: 22mg,

Unsaturated Fat: ,

Sugar: 11g,

Protein: 1g,

Calories: 110,

Carbohydrates: 15g,

Sodium: 111mg