

Chocolate Almond Biscotti

Author: Kevin at Acme Instant Food (blog)

Source: adapted from epicurious.com

Carolyn T's
Cookbook

Servings: 28



2 cups all-purpose flour
1/2 cup unsweetened cocoa powder
1 tsp baking soda
1 tsp salt
1/2 teaspoon ground cinnamon
6 tablespoons unsalted butter
1 cup sugar
2 large eggs, room temperature
1 cup almonds, unsalted, sliced
3/4 cups semisweet chocolate, chopped

Categories: Cookies

Carolyn T's Blog:

<http://tastingspoons.blogspot.com>

Per Serving (excluding unknown items): 142 Calories;
7g Fat (42.5% calories from fat); 3g Protein; 19g
Carbohydrate; 1g Dietary Fiber; 22mg Cholesterol;
128mg Sodium. Exchanges: 1/2 Grain(Starch); 0
Lean Meat; 1 1/2 Fat; 1/2 Other Carbohydrates.

Preparation Time: 10 minutes

Start to Finish Time: 1 hour

1. Preheat oven to 350F. Line a baking sheet with parchment paper (or butter and flour).
2. Whisk flour, cocoa powder, baking soda, cinnamon and salt together in a bowl.
3. Using electric mixer, beat butter and sugar until creamed and very fluffy. Add eggs one at a time, beating until well combined. Slowly stir in flour mixture to form a stiff dough. Stir in almonds and chopped chocolate. Divide dough in half. Form each half into a log about 2 inches wide and lay on prepared sheet. Remold if necessary on sheet and flatten the logs slightly. Bake for 35 minutes or until outside feels firm.
4. Remove sheet from oven but leave oven on. Let logs cool on sheet for 15 minutes. Transfer biscotti to a cutting board.
5. Using serrated knife, gently slice logs diagonally into roughly 1/2 inch slices. If crumbling is a problematic, use serrated knife to "saw" just through outer crust and then use a very sharp (non-serrated) knife to slice through--using a motion straight from the top down. Arrange cut biscotti on their side on baking sheet and return to oven for an additional 10 minutes, or until crisp. Once cool, you may optionally dip half of each biscotti into melted dark or white chocolate.