



Chocolate-Almond Biscotti

Italian Snack Baked Goods

Preparation Time: 20 - 30 Minutes

Difficulty: Intermediate **Base:** Flour

Served: Room temp

Serves: 24

Source: Lew, based on recipe #56

Ingredients

Sugar :	2/3	Imp Cup
Unsalted Butter, softened :	6	Imp Tablespoon
Vanilla Extract :	1/2	Imp Teaspoon
Almond Extract :	1 1/2	Imp Teaspoon
Eggs :	3	
All-Purpose Flour :	2 1/2	Imp Cup
Cocoa Powder :	3	Imp Tablespoon
Almonds, slivered :	3/4	Imp Cup
Baking Powder :	1	Imp Teaspoon
Baking Soda :	1/2	Imp Teaspoon
Salt :	1/2	Imp Teaspoon
(Optional) Icing Sugar :	1/2	Imp Tablespoon

Directions

Pre-heat oven to 350F.

In a large bowl, combine sugar, butter, vanilla extract, almond extract and eggs. Stir in flour, cocoa powder, almonds, baking powder, baking soda and salt and blend well until doughy.

Place dough on lightly floured surface. Knead until smooth. On ungreased cookie sheet, shape half of dough at a time into 6" by 2" rectangles.

Bake 25 to 30 minutes, or until toothpick inserted in centre comes out clean. Cut rectangles crosswise into 1/2" slices. Turn slices cut-side down on cookie sheet and cool for 15 minutes.

Bake for 7 to 9 minutes each side (7 minutes for softer, crumbly cookies, 9 minutes for hard "dunking" cookies), turning once, until crisp and brown. Immediately remove from cookie sheet to cooling rack. Cool completely, about 30 minutes.

Optional: Once cooled, sprinkle icing sugar over tops of cookies.

Tags: "Biscotti"

"Cookie"

"Home Made"