



Double-chocolate Biscotti

- 1/3 cup butter
- 2/3 cup sugar
- 1/4 cup cocoa powder
- 2 teaspoons baking powder
- 2 eggs
- 1 3/4 cups flour
- 4 ounces white baking bar, coarsely chopped
- 3 ounces semisweet chocolate, chopped
- 1/4 cup chopped nuts, optional



Preheat oven to 375 degrees. Lightly grease a large cookie sheet then set aside. In a large mixing bowl, beat butter with an electric mixer on medium speed for 30 seconds then add sugar, cocoa powder and baking powder.

Beat until combined then add eggs, blending in well. Beat in as much of the flour as you can then use a spoon to stir in any remaining flour. Add white baking bar, semisweet chocolate and nuts, if using.

Divide dough in half. and shape each half then place—apart—on the prepared cookie sheet. Flatten dough to about 2-inch thick.

Bake oven for 20-25 minutes or until a wooden toothpick inserted neat the centers comes out clean. Cool biscotti on the cookie sheet set on a wire rack for 1 hour then using a sharp serrated knife, cut each log diagonally into 1/2" thick slices. Lay slices, cut side down, on used cookie sheet. Reduce oven temperature to 325 degree and bake biscotti slices for 8 minutes. Turn slices over then bake for 8 more minutes. Remove from oven and transfer slices to wire racks to cool.

Store in an airtight container at room temperature for up to 1 week or freeze for up to 3 months.

Approximate Servings per recipe: 32. Nutrition per serving: Calories 96; Fat 5g; Sodium 44mg; Carbohydrate 12g; Fiber 1g; Sugars 6g; Protein 2g.