

Double Chocolate Biscotti

Servings: About 25 biscotti

Prep Time: 10 Minutes

Cook Time: 40-45 Minutes

Total Time: about 1 Hour

Ingredients

2 cups all-purpose flour, will not rise much

1/4 cup unsweetened cocoa powder

1 teaspoon baking soda

3/4 teaspoon salt

1 stick unsalted butter, softened

3/4 cup granulated sugar

2 large eggs

2 teaspoons vanilla extract

1 cup chocolate chips

Instructions

Preheat the oven to 350 degrees and prepare a baking sheet.

In the bowl of an electric mixer, cream the butter and sugar until light and fluffy. Scrape down the sides of the bowl with a rubber spatula. Add the eggs, one at a time, then add vanilla, scraping down the bowl and mixing after each addition. Add the cocoa powder to get it well-combined. Add the flour, baking soda, and salt and mix well. Add the chocolate chips and stir on low speed until just combined.

Dust a work surface with flour. 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), knead a few times then cut in half. Form the dough pieces into two short logs by rolling back and forth and pressing lightly. Place the logs onto the prepared baking sheet and shape into longer logs about 3/4-inch high and 5 inches wide. Bake for about 30 minutes, until firm to the touch. Let cool on the pan for about 5 minutes. Transfer to a cutting board, then, using a serrated knife, slice the logs into 3/4-inch slices. Lay the biscotti on their sides, cut sides down, on the baking sheet and bake again for 15 minutes. Let cool on the pan for a few minutes, then transfer to a wire rack to cool completely. Store in an air-tight container. You can adjust the size slices you want when you press out the logs.