

Chocolate Biscotti

2 cups flour	1 1/2 tsp. baking powder	1/2 tsp. Salt
2 large eggs	1/2 cup unsalted butter, melted & cooled	3/4 cup sugar
2 Tbsp. Cocoa powder	1 tsp. Vanilla extract	1 tsp. Almond extract
3/4 cup chocolate chips		

Preheat oven to 350F. Line a baking sheet with parchment paper. In a bowl, sift together the flour, baking powder and salt. Set aside.

In mixer bowl, combine the eggs and sugar. Beat on medium speed until light in color and thick, about 3 minutes. Beat in the melted butter, cocoa powder, vanilla & almond extracts on low speed until blended. Add the dry ingredients and beat until incorporated.

Using a wooden spoon, stir in the chocolate chips. The dough will be soft and sticky. Scoop out half of the dough onto one half of the prepared baking sheet and form into a log 10 inches long. Repeat with the remaining dough, spacing the logs 3 inches apart. Press the logs gently to make them 3 inches wide. With damp fingertips, gently smooth the surface of the logs.

Bake the logs until they are crisp & golden on the outside, 20-25 minutes. The centers will be soft. Remove from the oven. Reduce the oven temperature to 300F. Let the logs cool on the baking sheet for 10 minutes.

With a wide spatula, transfer the logs onto a cutting board and using a serrated knife, cut each log crosswise on the diagonal into slices 3/4 inch thick. Arrange the slices, cut side down and at least 1/2 inch apart, on the baking sheet. Return to oven and bake until cookies are crisp and brown on the outside, 17-22 minutes. Let cookies cool on baking sheet or 5 minutes, then transfer to wire racks to cool completely. Store in airtight container at room temperature for up to 2 weeks.

Serve with Strawberry Chocolate Topping and enjoy with a glass of Fox Run Vineyards Cabernet Franc!

Served at 2005 Chocolate & Wine