



Double Chocolate Espresso Hazelnut Biscotti

Serves

30-40 small cookies

Ingredients

3/4 to 1 cup hazelnuts or almonds

3/4 to 1 cup (16oz) bittersweet chocolate chips

1/2 cup melted butter

3/4 cup sugar

2 eggs

2 tsp. vanilla

2 cups unbleached all purpose flour

1 1/2 tsp. baking powder

1/4 tsp. salt

1/4 cup fresh brewed espresso, room temp.

1-tsp dried espresso power (optional)

Preparation Instructions

Bake nuts in 350 oven until toasted. Wrap in towel and remove the skins. Grind nuts and chocolate in seed grinder. Save a handful of nuts and chocolate to add to dough. Set aside. Cream butter, sugar, and eggs in a bowl, add cooled espresso and vanilla. Combine flour, baking powder, and salt in another bowl and add to cream mixture. Mix until blended. Fold in nuts and ground chocolate. Add dry espresso coffee. Mix dough with hands or in a food processor. Divide dough in half. Place two 14" long rolls on oiled sheet pan. Space about 2 in. apart. Bake in 350 oven for 30 minutes or until brown. Let cool on rack or in the refrigerator. Cut slices at a 40 degree angle and place in an upright position back on the cookie tray and return to oven for another 15 to 20 minutes. Let cool. Store in an air tight container until served.