

Cut & fold along dotted lines to fit this in your 3x5-inch recipe card box:

One of our favorite winter recipes:



Chocolate Almond Biscotti

1 1/2 cups almonds, toasted, husked
3 cups all purpose flour
2/3 cup unsweetened cocoa powder
1 teaspoon baking soda
1 teaspoon baking powder
1/2 teaspoon salt
1 cup (2 sticks) unsalted butter, room temperature
2 cups sugar
3 large eggs
1 1/2 teaspoons vanilla extract
1/2 teaspoon almond extract
1 cup semisweet chocolate chips

Preheat oven to 350°F. Line heavy large baking sheet with parchment paper. Grind 1/2 cup toasted almonds in processor. Set aside. Whisk flour, cocoa, baking soda,

baking powder and salt in large bowl. Beat butter and sugar in another large bowl to blend. Add eggs and vanilla and almond extracts and beat until well blended. Beat in flour mixture. Mix in 1 cup whole toasted almonds, chocolate chips and 1/2 cup ground almonds. Divide dough into 2 equal pieces. Shape each piece on baking sheet into 2 1/2-inch-wide by 14-inch-long log. Place logs on prepared baking sheet, spacing 2 1/2 inches apart (logs will spread during baking). Bake until logs feel firm when tops are gently pressed, about 35 minutes. Cool logs on baking sheet 15 minutes. Maintain oven temperature.

Using long wide spatula, transfer baked logs to cutting board. Using serrated knife, cut warm logs crosswise into 1/2-inch-thick slices. Arrange slices, cut side down, on 2 baking sheets. Bake biscotti until firm, about 15 minutes. Transfer to racks and cool completely. (Chocolate-Hazelnut Biscotti can be prepared ahead. Store in airtight container up to 4 days, or wrap in foil and freeze in resealable plastic bags up to 3 weeks.)

Makes about 4 dozen.

Note: To make hazelnut biscotti, substitute hazelnuts for almonds!

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Bon Appétit
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