

CHOCOLATE HAZELUT BISCOTTI

YIELD: About 24 cookies

INGREDIENTS

1 $\frac{3}{4}$ cups all-purpose flour
1/4 cup unsweetened cocoa powder
1 tsp baking powder
1/4 tsp salt
3/4 cup sugar
2 large eggs
1 tsp pure vanilla extract
3/4 cup hazelnuts, toasted and roughly chopped
1/2 cup semi-sweet chocolate chips

METHOD

1. Prepare Hazelnuts: Preheat oven to 350°F (175°C). Place hazelnuts on a baking sheet and roast for 10 minutes. Let cool, then rub off skins with a kitchen towel. Roughly chop and set aside.
2. Mix Dry Ingredients: In a medium bowl, whisk together flour, cocoa powder, baking powder, and salt.
3. Make Wet Mixture: In a large bowl, beat sugar and eggs until pale and creamy, about 2–3 minutes. Stir in vanilla extract.
4. Combine Wet and Dry: Gradually mix the dry ingredients into the wet ingredients until just combined. Fold in toasted hazelnuts and chocolate chips. The dough will be sticky.
5. Shape Dough: Divide the dough in half. On a parchment-lined baking sheet, shape each portion into a log approximately 10 inches long and 2 inches wide.
6. First Bake: Bake logs at 350°F for 25–30 minutes, or until firm to the touch. Remove from the oven and cool on the baking sheet for 10 minutes.
7. Slice Biscotti: Using a serrated knife, cut logs diagonally into 1/2-inch-thick slices.
8. Second Bake: Arrange slices cut side down on the baking sheet. Bake for 8–10 minutes, flip slices, and bake for another 8–10 minutes, until crisp. Cool completely on a wire rack.