

# Chocolate Almond Biscotti

*From the blog For Love of the Table*

2 1/4 c. all-purpose flour (270g)  
1 1/2 t. baking powder  
1/4 t. salt  
2 oz. (1/2 c.) lightly toasted slivered, blanched almonds  
2 oz. (1/3 c.) mini chocolate chips (or semi-sweet chocolate, chopped medium fine)  
1/2 c. (1 stick) unsalted butter, room temperature  
3/4 c. plus 2 T. sugar (175g)  
Zest of 1 large orange  
2 eggs  
1 t. vanilla extract  
milk for brushing  
Turbinado sugar for sprinkling

Combine the flour, baking powder, salt, nuts and chocolate; set aside.

Cream butter, sugar and orange zest until fluffy. Beat in the eggs one at a time. Beat in the vanilla. Stir in the dry ingredients just until incorporated. The dough may be used immediately—although it is somewhat easier to manage when chilled until firm.

Divide the dough into two or three pieces. On a lightly floured work surface, form each piece into a 1- to 1 1/2-inch log. Set the logs on the parchment lined cookie sheet about 4-inches apart (If you make three thinner logs you may need to bake in 1 batch of 2 and 1 batch of 1 log depending on the width of your baking sheet). Flatten slightly. Brush the logs with milk and sprinkle generously with Turbinado sugar. Bake in a 325° oven until set & golden brown—about 25 to 30 minutes (the cookies should be spring back just like a cake). Remove from the oven and cool for 5 minutes.

Slice on the diagonal into generous 1/2-inch slices. Lay the slices on their sides and return the sheets to the oven for another 5 minutes. Turn the cookies over and bake for another 5 to 10 minutes—or until the cookies are just beginning to turn golden on the edges. Cool completely before wrapping air tight.

Makes about 60 small biscotti or 40 medium-sized biscotti.

<http://www.forloveofthetable.com/2013/04/my-favorite-biscotti.html>

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