

Karen's chocolate Biscotti

① preheat oven to 410° and
roast (don't burn) ↴

- 2 cups raw almonds



② Lower heat to 285°

③ In a large bowl, mix:

- $2\frac{1}{2}$ cups white flour
- $1\frac{1}{8}$ cups white sugar
- $1\text{T} + \frac{1}{8}\text{t}$ Baking powder (no lumps)
- $1\frac{1}{4}\text{t}$ Baking soda (no lumps)
- $\frac{1}{8}\text{t}$ salt
- $\frac{1}{2} + \frac{1}{8}$ cup Dutch processed,
unsweetened cocoa
(I use Droste)

④ In another bowl, lightly mix

- 5 Large eggs (use this size)
- $1\text{t} + \frac{1}{8}\text{t}$ Godiva chocolate
liquor (or vanilla extract)

THINK & CREATE

PRINT & DESTROY



⑤ pour egg mixture
into the large
bowl w/ flour
mixture (the next step
gets messy)



⑥ Combine all ingredients (except
roasted almonds): first with a
fork, then with your hands
to form a stiff dough
(at first it may seem too
dry but should loosen up
with hand-mixing)

⑦ Add ^{roasted} Almonds to the
dough and form into
a long log (about 15 or 16"
long)

⑧ Bake log on parchment-covered
cookie sheet (diagonally placed on sheet)
for 1 1/2 hours at 285°

THINK & CREATE

PRINT & DESTROY

⑨ cool the cooked log,
and seal it in plastic for at least 12 hours



(10) The next day, preheat oven to 285°
+ slice the biscotti
log into thin-as-
possible biscotti cookies,
All cookies should be about
the same thickness (or close).



(11) Lay biscotti cookies on
2 cookie sheets and bake
each cookie for
20-25 minutes on each side
(turn them over once)
they should be dry but not rock-hard.

(12) Cool the cookies

(13) Melt about 8 ounces
of Ghiradelli 60% cacao
Bittersweet chocolate chips

(14) Spread melted chocolate on
cooled biscotti and refrigerate
for about 10 minutes to harden

THINK & CREATE

PRINT & DESTROY

→ the chocolate
icing (5)