

1/2 cup (1 stick) butter or margarine  
1 cup granulated sugar  
2 large eggs  
1 teaspoon vanilla extract  
2 1/2 cups all-purpose flour  
1 teaspoon baking powder  
1 teaspoon baking soda  
1 3/4 cups mini chocolate baking bits -- divided  
1 cup slivered almonds -- toasted  
1/4 cup unsweetened cocoa powder  
2 tablespoons instant coffee granules

Preheat oven to 350 degrees F.

Lightly grease cookie sheets; set aside.

In large bowl cream butter and sugar until light and fluffy; beat in eggs and vanilla.

In medium bowl combine flour, baking powder and baking soda; blend into creamed mixture. Dough will be stiff.

Stir in 1 1/4 cups mini chocolate baking bits and nuts.

Divide dough in half. Add cocoa powder and coffee granules to one half of the dough, mixing to blend.

On well-floured surface, gently knead doughs together just enough to marble. Divide dough in half and gently roll each half into 12 x 2-inch log; place on prepared cookie sheets at least 4 inches apart.

Press remaining 1/2 cup mini chocolate baking bits onto outside of both logs.

Bake 25 minutes. Dough will spread.

Cool logs 15 to 20 minutes. Slice each log into 12 slices; arrange on cookie sheet outside down.

Bake an additional 10 minutes. (For softer biscotti, omit second baking.)

Cool completely.

Store in tightly covered container.