

## Chocolate – Almond Biscotti

### Ingredients:

- ½ Cup of Butter or Margarine (softened)
- ½ Cup of firmly packed Brown Sugar
- ½ Cup of Granulated Sugar
- 3 Eggs
- 1 teaspoon Almond Extract
- 2 ½ Cups of All-Purpose Flour
- 1 Teaspoon of Baking Powder
- ½ teaspoon of Baking Soda
- 1/8 teaspoon of Salt
- 1 Cup of Semi-Sweet Chocolate Mini Chips
- 1 Cup of coarsely ground Toasted Almonds

### Directions:

1. Preheat oven to 375 degrees.
2. In a large bowl, cream butter and sugars until fluffy.
3. Add eggs and almond extract; mix until smooth.
4. In a medium bowl, combine flour, baking powder, baking soda, and salt.
5. Add dry ingredients to the creamed mixture; stir until a soft dough forms.
6. Stir in chocolate chips and almonds.
7. Divide dough in half.
8. On a greased and floured baking sheet, shape each piece of dough into a 2 ½ x 10-inch loaf, flouring your hands as necessary. Allow 3 inches between loaves.
9. Bake 20 to 24 minutes or until loaves are firm and lightly browned; cool for 10 mins on the baking sheet.
10. Cut loaves diagonally into ½-inch slices.
11. Lay slices flat on another ungreased baking sheet.
12. Bake 5 to 7 minute; turn slices over and bake 5 to 7 minutes longer or until golden brown.
13. Transfer slices to a wire rack to cool. Store in an airtight container. Makes approx. 3 dozen.