



MARTHASTEWART.COM



FOOD

## Chocolate-Pistachio Biscotti

Prep: 25 minutes Total: 1 hour, plus cooling

New York newlywed Cathy No Rebatta loves to make these Italian cookies to give as gifts. They are great for dunking in milk or coffee. Whole almonds, peanuts, or hazelnuts would also work well in place of the pistachios.

### INGREDIENTS

Makes 44.

- 2 cups all-purpose flour (spooned and leveled)
- 1 cup sugar
- 1 1/2 teaspoons baking powder
- 1/4 teaspoon salt
- 3/4 cup shelled unsalted pistachios
- 4 ounces dark chocolate, chopped
- 3 large eggs
- 2 tablespoons unsalted butter, melted
- 1 teaspoon pure vanilla extract
- 1/4 cup unsweetened cocoa powder

### DIRECTIONS

1. Preheat oven to 350 degrees. In a large bowl, whisk together flour, 3/4 cup sugar, baking powder, and salt; stir in pistachios and chocolate. In a small bowl, whisk together eggs, butter, vanilla, and cocoa. Add egg mixture to flour mixture and stir until combined (dough will be stiff, so mix with hands if necessary).
2. Line a rimmed baking sheet with parchment and sprinkle with 2 tablespoons sugar. Divide dough in half and place on sheet. Shape into two 2 1/2-by-12-inch logs and sprinkle top of each with 1 tablespoon sugar. Bake until risen and firm, 15 to 20 minutes. Let logs cool completely on sheet, about 30 minutes.
3. Reduce oven to 300 degrees. Using a serrated knife, cut logs crosswise into 1/2-inch-thick slices. Arrange slices in a single layer on baking sheets. Bake until biscotti are dry, 15 to 20 minutes. Transfer to a wire rack to cool completely. (To store, keep in an airtight container at room temperature, up to 1 week.)

First published

Copyright 2010 Martha Stewart Living Omnimedia, Inc. All rights reserved.