

Chocolate Chip Biscotti

Serves: 24-28

Ingredients

- 2 cups all-purpose unbleached flour
- ½ teaspoon cinnamon
- ½ teaspoon baking soda
- ½ baking powder
- ¼ teaspoon kosher salt
- ½ cup unsalted butter, room temperature
- 1 cup turbinado sugar or regular sugar
- 1 egg, room temperature
- 1½ cup chopped dark chocolate, or chocolate chips



Instructions

1. *Preheat your oven to 350 degrees
2. *In a bowl combine flour, cinnamon, baking soda, baking powder, and salt; whisk to mix
3. *Cream butter and sugar together until pale in color, and light in texture
4. *Add egg; mix well
5. *Add flour mixture; mix until just incorporated; the mixture will be slightly crumbly
6. *Stir in the chocolate; careful not to over mix
7. *Divide the dough in half
8. *On a baking sheet lined with parchment paper shape the dough into two 2×12 inch logs
9. *Be sure not to place them too close together because the dough will spread
10. *Bake: 25-27 minutes or until firm, and beginning to become golden on the edges
11. *Allow to cool for about 20 minutes
12. *Use a sharp knife to cut the logs on an angle into about 1 inch pieces
13. *Place cut side down onto the baking sheet
14. *Bake for about 7-10 minutes; the longer it bakes, the crunchier it will be, so if you want them to be a bit softer, bake it closer to 7 minutes
15. *The cookies will not spread when you bake them for the second time so you do not need to worry about placing them far apart
16. *Allow to cool and store in an airtight container

Recipe by From Scratch With Maria Provenzano at <http://fromscratchwithmaria.com/chocolate-chip-biscotti/>