

Chocolate Almond Biscotti

Ingredients

1/2 cup butter, softened
1 1/4 cup sugar
2 eggs
1 tsp almond extract
2 1/4 cup flour
1/4 cup cocoa powder
1 tsp baking powder
1/4 tsp salt
1 cup sliced almonds
1 cup chocolate chips
1 tbsp shortening

Directions

Preheat oven to 350F. In a mixing bowl, beat together butter and sugar until smoothly blended. Add eggs and almond extract, beat again until smooth. In another bowl, sift together flour, cocoa, baking powder and salt. Blend into butter mixture until smooth. Stir almonds into dough. Divide dough in half and shape into 2 logs, about 11 inches long. Place on greased cookie sheet and bake for 30 minutes. Remove from oven and cool for about 10 minutes. Use a serrated knife to make 1/2 inch slices. Place slices back on sheet, and bake for another 6 minutes. Flip slices over and bake for 6 minutes more. Remove from oven and cool on wire rack.

Make chocolate glaze: Mix chocolate chips and shortening in a microwave-safe bowl. Heat for 1 minutes on high in the microwave. Stir until mixed and smooth. Drizzel glaze over biscotti.