

Mayan Chocolate Biscotti

Ingredients

1/2 cup butter, softened
3/4 cup sugar
2 large eggs
1-1/2 teaspoons coffee liqueur
1-1/2 teaspoons vanilla extract
2 cups all-purpose flour
1-1/2 teaspoons ground ancho chili pepper
1/2 teaspoon baking soda
1/2 teaspoon baking powder
1/2 teaspoon ground cinnamon
1/8 teaspoon salt
1-1/2 cups chopped pecans
1 cup (6 ounces) semisweet chocolate chips
1 ounce 53% cacao dark baking chocolate, grated

Directions

In a large bowl, cream the butter and sugar until light and fluffy. Add eggs, one at a time, beating well after each addition. Stir in coffee liqueur and vanilla. Combine the flour, chili pepper, baking soda, baking powder, cinnamon and salt; gradually add to creamed mixture and mix well. Stir in the pecans, chocolate chips and grated chocolate.

Divide dough in half. On an ungreased baking sheet, shape each half into a 10×2-in. rectangle. Bake at 350° for 20-25 minutes or until set and lightly browned.

Place pans on wire racks. When cool enough to handle, transfer to a cutting board; cut diagonally with a serrated knife into 3/4-in. slices. Place cut side down on ungreased baking sheets.

Bake for 8-10 minutes on each side or until golden brown.

Remove to wire racks to cool completely. Store in an airtight container. Yield: 2 dozen.