



## Double Chocolate Almond Biscotti

6 Tbs butter  
2/3 cup granulated sugar  
1 tsp baking powder

1/4 tsp baking soda  
1/4 tsp salt  
2 large eggs  
1/2 tsp vanilla extract

1/4 tsp almond extract  
2 1/4 cups all-purpose flour  
1/2 cup miniature semisweet  
chocolate chips

1/2 cup sliced almonds,  
toasted  
Additional 1 cup miniature semi-  
sweet chocolate chips, melted

*Bring the flavors and textures you love about coffee shop biscotti to your own kitchen with this delightful recipe.*

Preheat oven to 375°F.

In a large mixing bowl, beat butter with an electric mixer until creamy. Add sugar, baking powder, baking soda and salt; beat until well blended. Add eggs and extracts; beat until eggs are incorporated. Add as much flour as mixer will handle; stir in any remaining flour by hand. Stir in 1/2 cup of chocolate chips and almonds.

Turn dough out onto a work surface and divide in half. Shape each half into an 8-inch log. Place on a lightly greased or parchment-lined baking sheet. Lightly press down each log to a 2-inch width.

Bake for 20 to 25 minutes or until a toothpick inserted in the center comes out clean. Cool logs on the baking sheet for 30 minutes. Meanwhile, reduce the oven temperature to 325°F.

After 30 minutes, slice logs diagonally into 1/2-inch thick slices with a serrated knife. Lay slices flat on the baking sheet. Bake for 8 minutes. Turn slices over and continue to bake for 8 to 10 additional minutes or until the cookies are firm. Remove to a wire rack to cool completely.

Dip one end of each cookie in melted semisweet chocolate; place on wax paper to firm up. Store in an airtight container.

*Makes about 30 cookies.*

# Use It Wisely

**A second refrigerator can cost over \$100 a year in electricity.** If you really only need to use it a few times a year, just turn it on a day or two before the holiday or special event.