

Chocolate Biscotti

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This recipe is a really simple way of making the traditional Italian treat. This recipe is chocolate and almond, although you can leave out the chocolate and use 2 tbsp. lemon zest to make a zingy lemon biscotti.

Ingredients:

400g caster sugar
300g plain flour
60g cocoa powder
150g flaked almonds
5 eggs
1 tsp. vanilla extract
1 tsp. baking powder
Pinch of salt

Directions:

1. Preheat the oven to 180C.
2. Line two baking trays with parchment paper.
3. Combine the eggs, vanilla extract, baking powder, salt, caster sugar, plain flour and cocoa powder until smooth. Fold in the almonds.
4. Shape the dough into two loaves, one on each baking tray. Make them around 10cm by 30cm and around 3cm thick.
5. Cook for thirty minutes and then remove from the oven and leave to cool for half an hour.
6. Turn the oven down to 170C and slice the loaves into 3cm thick slices.
7. Place the slices cut side down onto a baking tray and bake for 15 minutes, then turn over and bake for another 15 minutes.

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