



Double Chocolate Pecan Biscotti
adapted from Gourmet Magazine, December 1994

2 cups unbleached flour
1/2 cup dutch cocoa powder
1 teaspoon baking soda
1 teaspoon salt
6 tablespoons butter, softened
1 cup sugar
2 large eggs
1 cup coarsely chopped pecans
1 cup chocolate chips

Preheat oven to 350

In a bowl whisk together the dry ingredients. In your mixer bowl beat the butter and sugar until light and fluffy. Add the eggs and beat well. Slowly add the dry ingredients and mix well. Add the pecans and chocolate chips, again mix well.

Turn the dough out onto a lightly floured countertop. Form the dough into two flattened logs about 12 inches long and about an inch or so in depth. Mine are usually 12" x 4" x 1". Carefully transfer them to a parchment lined baking sheet.

Bake for 35 minutes or until firm to touch. Remove from oven and allow to cool on the baking sheet for 5 minutes. Cut diagonally into 1/2" to 3/4" slices, depending on how you like them. Arrange on the baking sheet with a cut side down and bake for about 10 minutes or until crisp.

Cool on a rack.