THE J.M. SMUCKER Co

Chocolata Biscotti

This chocolaty twist on the traditional Italian biscotti recipe will have your guests saying ‘grazie!’ It’s the perfect crunchy treat to serve at your next coffee or tea party.

Prep Time	Cook Time	Serves	Difficulty
15 mins	1 hr	36	N/A

Ingredients

- **Biscotti:**
- 1 cup (250 mL) granulated sugar
- 1 cup (250 mL) Vegetable or Canola Oil
- 4 eggs
- 2 tsp (10 mL) pure vanilla extract
- 4 cups (1 L) **Five Roses®** All Purpose Flour

  All Purpose Bleached White Flour

- 2 tsp (10 mL) baking powder
- 1/2 tsp (2 mL) salt
- 3/4 cup (175 mL) milk chocolate chips
- 3/4 cup (175 mL) semi-sweet chocolate chips
- 3/4 cup (175 mL) slivered almonds, toasted (optional)
- **Drizzle:**
- 1 cup (250 mL) semi-sweet chocolate chips, melted
- 3/4 cup (175 mL) milk chocolate chips, melted

Directions

Step 1:

Preheat oven to 350º F (180º C). Line baking sheet with parchment paper.

Step 2:

Biscotti: In a large bowl, beat sugar, oil, eggs and vanilla until combined. In a separate bowl, combine next 3 ingredients and gradually add to egg mixture. Beat until smooth. Add chocolate chips and almonds. Mix until combined.

Step 3:

On a lightly floured surface, halve dough. Shape each half into a log, approximately 14” x 2” (36 cm x 5 cm). Place on prepared baking sheet, leaving a 3” (7.6 cm) space between the 2 logs as the dough will spread.

Step 4:

Bake in preheated oven for 30 minutes or until lightly browned. Remove from oven and cool for 10 minutes. Reduce oven to 300º F (149º C).

Step 5:

Slice each log on the diagonal, into 3/4” (1.9 cm) slices. Place on parchment lined cookie sheets cut side up. Bake for 30 minutes, turning biscotti over after 15 minutes. Cool.

Step 6:

Drizzle: Using both chocolates together or separately, drizzle biscotti with melted chocolates.

Dunk these into a cup of **Folgers®** Black Silk Coffee for a bold, yet smooth finish to your afternoon break... Bellissimo!

Images

