

Chocolate Anise Biscotti

Giada de Laurentiis



- 2 cups all purpose flour
- 1 1/2 teaspoons baking powder
- 1/4 teaspoon salt
- 3/4 cup sugar
- 1/2 cup unsalted butter, room temperature
- 2 large eggs
- 1 teaspoon anise seed, ground finely
- 1 cup chocolate chips

Per Serving (excluding unknown items): 140 Calories; 6g Fat (41.1% calories from fat); 2g Protein; 19g Carbohydrate; 1g Dietary Fiber; 27mg Cholesterol; 59mg Sodium; 10g Total Sugars; trace Vitamin D; 40mg Calcium; 1mg Iron; 45mg Potassium; 64mg Phosphorus.
Exchanges: .

Carolyn T's Blog: tastingspoons.com

Servings: 24

1. Preheat the oven to 350°F.
2. Line a heavy large baking sheet with parchment paper. Whisk the flour, baking powder, and salt in a medium bowl to blend. Using an electric mixer, beat the sugar and butter in a large bowl to blend. Beat in the eggs 1 at a time. Add the flour mixture and beat just until blended. Add the ground anise seed and mix well. Stir in the chocolate chips.
3. Scoop the dough out onto your countertop. If the dough is too sticky to mold, sprinkle your countertop with a little bit of flour (keep it to a minimum). Form the dough into a 16-inch-long, 3-inch-wide log. Transfer the log to the prepared baking sheet. Bake until light golden, about 30 minutes. Cool 30 minutes.
4. Carefully place the log on a cutting board. Using a serrated knife, cut the log on a diagonal into 1/2- to 3/4-inch-thick slices. You can slice them thinner, but they'll be more fragile. Arrange the cookies, cut side down, on the same baking sheet. Bake the cookies until pale golden, about 15 minutes. Transfer the cookies to a rack and cool completely. Will keep at room temp for a few days; otherwise, stack and place in freezer bags and then in the freezer for longer storage. They taste just great as a frozen cookie (i.e., they're not going to break a tooth!).