

Farmgirl Susan's Easy Chocolate Biscotti

Farmgirl Fare blog, 2005



2/3 cup semisweet chocolate (4 ounces) or dark chocolate chips (or chopped chocolate)
1/2 cup butter
2 large eggs
1 cup granulated sugar
1 teaspoon pure vanilla extract
2 cups all-purpose flour, and up to 1/4 cup more if needed
1/2 cup unsweetened cocoa powder
1 1/2 teaspoons baking powder (Susan cautions - make sure it's fresh)
1 teaspoon salt
1 egg white, beaten, for glaze (optional)
1 teaspoon espresso powder (optional) or more, added into dry ingredients

Per Serving (excluding unknown items): 92 Calories; 4g Fat (37.2% calories from fat); 2g Protein; 14g Carbohydrate; 1g Dietary Fiber; 19mg Cholesterol; 112mg Sodium. Exchanges: 1/2 Grain(Starch); 0 Lean Meat; 1/2 Fat; 1/2 Other Carbohydrates.

Carolyn T's Blog: tastingspoons.com

Servings: 36

1. Heat the oven to 350°. Melt the butter and chocolate together (I put them in a Pyrex measuring cup and microwave them) and set aside.
2. With an electric hand mixer, beat the eggs and sugar until lightened, about two minutes.
3. Add the vanilla and chocolate mixture.
4. Mix in the flour, cocoa, baking powder, and salt (and espresso powder, if using) just until combined. You should have a soft, but not sticky, dough. Add the extra 1/4 cup of flour if dough is too sticky.
5. Divide the dough in half. On a lightly floured surface, form each half into a log that is 3½ inches by 9 inches. Place the logs on a heavy duty baking sheet and brush with egg white if desired. Bake for 20 to 25 minutes or until the tops are set. Update: some readers have said their loaves sliced better when cooked a little less than 25 minutes, so I've changed the directions accordingly.
6. Reduce the oven to 275°. Let the logs cool as long as you can (the cooler they are, the easier to cut), and then slice into 1/2-inch thick slices (I use a large serrated knife and push it through the loaves rather than 'sawing' the slices). Arrange the slices on baking sheet and bake for 20 minutes. Remove from the oven, carefully turn the slices over, and bake for another 20 minutes.
7. Cool on a wire rack. Store in an airtight container or freeze.