Almond Chocolate Biscotti Cookies

Adapted slightly from Susan Hermann Loomis, 2015



4 cups all purpose flour
1/2 cup unsweetened cocoa
1 tablespoon baking powder
1 1/2 teaspoons ground cloves
1 teaspoon ground cinnamon
1 pinch sea salt
16 ounces bittersweet chocolate, preferably Lindt brand
2 large eggs
1 3/4 cups vanilla sugar
The minced zest of one orange, preferably organic
3/4 cup espresso coffee, or very strong coffee
2 teaspoons vanilla extract
5 ounces almonds, lightly toasted, or hazelnuts, or a combination or both

Per Serving (excluding unknown items): 135 Calories; 7g Fat (41.9% calories from fat); 3g Protein; 18g Carbohydrate; 2g Dietary Fiber; 8mg Cholesterol; 37mg Sodium. Exchanges: 1/2 Grain(Starch); 0 Lean Meat; 1 1/2 Fat; 1/2 Other Carbohydrates.

Carolyn T's Blog: tastingspoons.com

Servings: 50

1. Preheat the oven to 350°F. Line 2 baking sheets with parchment paper.
2. Sift the flour, cocoa, baking powders, cloves, cinnamon, and salt together onto a piece of waxed paper.
3. Chop the chocolate into chips the size of a pea. The pieces will be uneven – don't worry.
4. In a large mixing bowl, combine the eggs and the sugar and whip until the mixture is pale yellow and light. Mix in the orange zest, 1/2 cup of the coffee, and the vanilla. Then add the dry ingredients and mix thoroughly but JUST until combined. If the mixture is very dry, add the remaining coffee – the dough should be somewhat sticky; it will also be very firm. Add the almonds and the chocolate and mix until combined. NOTE: If the mixture stresses your stand mixer, remove half of the dough and set aside and add half the nuts and chocolate. Remove it, then combine the 2nd batch of dough with the nuts and chocolate.
5. Divide the dough into 4 pieces. Cover three of them with a damp towel to keep them from drying out. Lightly flour your hands and roll the fourth piece on a floured work surface to form a log that measures 14 x 1-1/2-inches.[I couldn't get rolls that long no matter how hard I tried.] Roll over the log with a rolling pin to slightly flatten it, then cut the log diagonally into 1/2-inch thick strips. Transfer the strips to one of the prepared baking sheets, placing them 1/2-inch apart. Repeat with the remaining dough.
6. Bake the cookies in the center of the oven until they are puffed and look dry, 15 to 20 minutes. (When they have baked for 15 minutes, the cookies will have a somewhat cakey texture; during the last 5 minutes of baking they will harden like biscotti). Remove the cookies from the oven and let them cool on a wire rack. Store in an airtight container. They will keep, honestly, for several weeks.