



THE J.M. SMUCKER CO.

# Chocolata Biscotti

**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) vanilla extract
- 4 cups (1 L) **Robin Hood®** Original All Purpose Flour

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- 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) melted semi-sweet chocolate chips
- 3/4 cup (175 mL) melted milk chocolate chips

## Directions

### Step 1:

Preheat oven to 350°F (180°C).

### Step 2:

Line baking sheet with parchment paper.

### Step 3:

Biscotti: Beat, in a large bowl, 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 4:

Halve dough on a lightly floured surface. 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 5:

Bake in preheated oven for 30 minutes or until lightly browned. Remove from oven and cool for 10 minutes.

### Step 6:

Reduce oven to 300°F (149°C).

### Step 7:

Slice each log on the diagonal, into 3/4" (2 cm) slices. Place on parchment lined cookie sheets cut side up. Bake for 30 minutes, turning biscotti over after 15 minutes. Cool.

### Step 8:

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

## Images

