THE J.M. SMUCKER Co

Triple Chocolate Biscotti

Prep Time	Cook Time	Serves	Difficulty
15 mins	50 mins	40	N/A

Ingredients

- 1/2 cup (125 mL) butter
- 1 1/2 cups (375 mL) granulated sugar
- 2 eggs
- 3 oz (85 g) semi-sweet chocolate, melted and cooled
- 2 1/2 cups (625 mL) **Robin Hood®** Original All Purpose Flour

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- 1/4 cup (50 mL) cocoa powder
- 2 1/2 tsp (12 mL) baking powder
- 1 tsp (5 mL) salt
- 1/4 cup (50 mL) milk
- 1 tsp (5 mL) vanilla extract
- 3 oz chopped semi-sweet chocolate
- 1/2 cup (125 mL) coarsely chopped almonds

Directions

Step 1:

Preheat oven to 350ºF (180ºC). Line a baking sheet with parchment paper.

Step 2:

Beat butter, sugar and eggs in large bowl of electric mixer. Beat in melted chocolate and remaining ingredients. Dough will be sticky. Remove to a lightly floured surface and divide dough in two. With well floured hands, place half of the dough on prepared baking sheet and shape into a log measuring 16” long by 3 1/2” wide (40 cm x 9 cm). Repeat with remaining half of dough.

Step 3:

Bake in preheated oven for 25 to 30 minutes, until dough is set. Remove from oven and let cool 10 minutes.

Step 4:

Cut logs into 3/4” (2 cm) slices and return cookies to baking sheet. Bake 20 minutes longer, turning cookies over halfway through baking time. Let cool on sheet 5 minutes, then remove to cooling rack.

Images

