



Dark Chocolate Almond Biscotti

Sheryl Ness (*The Chef's Wife*)

- ½ cup unsalted butter (room temperature)
- ¾ cup sugar
- 1 large egg
- 1 tsp. vanilla extract
- ¾ tsp. baking powder
- ¾ tsp. sea salt
- Orange zest (1/2 orange)
- 8 ounces dark chocolate (chopped)
- ½ cup roasted almonds (whole)
- 2 cups all-purpose flour



Preheat oven to **375 degrees**.

Cream together the butter and sugar. The mixture should be light yellow and smooth. Add the egg and beat well. Next add the vanilla extract, baking powder, and salt. Mix well.

Zest the orange and add to the dough. Add in the almonds and dark chocolate, mix well.

Add the flour 1 cup at a time, mixing well. You may need more or less flour depending on the humidity. The dough should not be too sticky. You should be able to handle it with your hands without sticking.

Separate the dough into three equal parts and form three logs of dough that are about 1½ inches wide and 10-12 inches long. Place on baking sheet that is covered with parchment paper.

Bake at 375 degrees for 10-12 minutes. The cookies should be light golden brown. Let cool for about 15-20 minutes.

Reduce oven heat to 350 degrees.

Place the cookie logs on a cutting board and cut into individual slices about ½ inch wide (like slicing bread, except don't use a sawing motion when cutting, use a sharp knife and cut in one motion down through the cookies). Place the cookies back on the baking sheet with one side down. Bake again for 8-10 minutes until they are just slightly brown. Cool on a wire rack and place in airtight container.



Link to Sheryl's book on Amazon

<https://www.amazon.com/Love-Tuscan-Kitchen-Savoring-Traditions-ebook/dp/B07B6TM74F>

For more information about the book and recipes, see their website and blog at: www.loveinatuscankitchen.com

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