

# Milk Chocolate Biscotti



PREPARATION TIME  
15 minutes



COOKING TIME  
40 minutes



PERFECT PARTNER  
hot chocolate



Most nuts, including almonds, tend to be expensive. You can stretch your budget and extend the almond flavor by using fewer nuts and toasting them before adding to the batter.

## SHOPPING LIST

- milk chocolate chips
- almonds • almond extract

## ON HAND

- flour • salt • eggs
- sugar • baking powder
- vanilla extract

# Milk Chocolate Biscotti

## INGREDIENTS

- 1 1/2 cups all-purpose flour
- 1 teaspoon baking powder
- 1/4 teaspoon salt
- 1/2 cup chopped almonds
- 2 eggs
- 1/2 cup sugar
- 1 teaspoon vanilla extract
- 1/2 teaspoon almond extract
- 1 cup miniature milk chocolate chips

MAKES 24 BISCOTTI

**COOKIN'**  
*Xpress*

- Save the time and effort of continually scraping off the beaters while mixing by first coating the beaters lightly with vegetable oil or nonstick cooking spray.

## Make Ahead

Prepare these Italian-style confections up to a day ahead. Store in an airtight container, when completely cooled, for 5 days.

## VARIATION

*For a change, try substituting hazelnuts and hazelnut extract for the almonds and almond extract.*

**1** Preheat oven to 350°F. Line 2 baking sheets with foil; grease foil. Mix flour, baking powder, salt and almonds in a medium mixing bowl.



**2** Beat eggs and sugar in a large bowl with an electric mixer set at medium speed until blended. Add vanilla and almond extracts. Gradually beat in flour mixture. Stir in chocolate chips.

**3** Shape dough into two 12-inch-long logs on one of the prepared baking sheets. Bake for 20 minutes; cool slightly. Cut into 1-inch slices with a serrated knife.



**4** Place biscotti cut side down on remaining baking sheet. Bake for 10 minutes; turn. Bake until golden brown, about 10 minutes longer. Remove to wire racks to cool.