

CHOCOLATE BISCOTTI



- 1 cup semisweet chocolate chips
- 2 cups all-purpose flour
- 1/4 cup Nestlé baking cocoa
- 1 1/2 teaspoons baking powder
- 1/4 teaspoon baking soda
- 1/4 teaspoon salt
- 1/2 cup granulated sugar
- 1/4 cup packed brown sugar
- 1/4 cup (1/2 stick) butter or margarine, softened
- 1/2 teaspoon vanilla extract
- 1/2 teaspoon almond extract
- 3 eggs
- 1 cup slivered almonds, toasted
- 2 tablespoons shortening

Microwave 1 cup morsels in medium microwave-safe bowl on HIGH (100%) power for 1 minute; stir. Microwave at additional 10 to 20 second intervals, stirring until smooth; cool to room temperature. Combine flour, cocoa, baking powder, baking soda and salt in medium bowl.

Beat granulated sugar, brown sugar, butter, vanilla and almond extracts until crumbly. Add eggs one at a time, beating well after each addition. Beat in melted chocolate. Gradually beat in dry ingredients. Stir in nuts. Chill for 15 minutes until firm.

Shape dough into 2 loaves (3 inches wide by 1 inch high) with floured hands on 1 large or 2 smaller greased baking sheets.

Bake in preheated 325 °F. oven for 40 to 50 minutes or until firm. Let stand for 15 minutes. Cut into 3/4-inch thick slices; turn slices on their sides. Bake for 10 minutes on each side until dry. Remove to wire racks to cool completely.

*Mom got this recipe from the Nestlé
Make Your House a Toll House calendar (June, 1994)*



**milk or coffee
required**



another great recipe from...

GIANGIULIO FAMILY
online cookbook