



# Double Chocolate Pecan Biscotti

**MAKES 2 DOZEN**

When my daughter, Meredith was in 8th grade, she made biscotti for a local coffee shop. Our kitchen was filled with the aromas of chocolate every weekend, as she baked pans full of the nutty cookies. It has been a few years since Meredith and I have made biscotti together, but I still make it during the holidays to give as gifts. Biscotti bakes twice, so it becomes crispy and sturdy enough to dip into hot coffee. Or if you're Italian, you'll dip it into sweet wine.

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## INGREDIENTS

2 cups all-purpose flour	$\frac{3}{4}$ stick (6 tablespoons) unsalted butter, softened
$\frac{1}{2}$ cup unsweetened cocoa powder	1 cup granulated sugar
1 teaspoon baking soda	2 large eggs
1 teaspoon salt	1 cup pecans, chopped
	$\frac{3}{4}$ cup semisweet chocolate chips

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## PROCESS:

Preheat oven to 350 degrees and grease a large baking sheet.

In a large bowl whisk together flour, cocoa powder, baking soda, and salt. In another bowl with an electric mixer, beat together butter and granulated sugar until light and fluffy. Add eggs and beat until combined well. Stir in flour mixture to form a stiff dough. Stir in pecans and chocolate chips.

On a prepared baking sheet, with floured hands, form dough into two slightly flattened logs, each 12 inches long and 4 inches wide. Bake logs 35 minutes, or until slightly firm to the touch. Cool biscotti on baking sheet for 5 minutes.

On a cutting board, cut biscotti diagonally into  $\frac{3}{4}$  inch slices. Arrange biscotti, cut sides down, on baking sheet and bake until crisp, about 10 minutes. Cool biscotti on a rack. Biscotti keeps in airtight containers for 1 week, or in the freezer for 3 months.