



Espresso Chocolate Chip Biscotti

½ Cup	*	113 grams	Unsalted Butter (at room temperature)
½ Cup	*	99 grams	Granulated Sugar
½ cup		107 grams	Dark Brown Sugar-firmly packed
1 Tablespoons		3 grams	Instant Espresso Powder
2 large	*	100 grams (approx.)	Eggs (at room temperature)
1½ tsp.	*	6 grams	Baking Powder
1/8 tsp.	*	1 gram	Salt
1 tsp.		3 grams	Ground Cinnamon
1 Cup		113 grams	Chopped Walnuts
1 Cup		224 grams	Mini-Chocolate Chips
2 Cups	*	240 grams	All Purpose Flour

*Base recipe for butter based biscotti

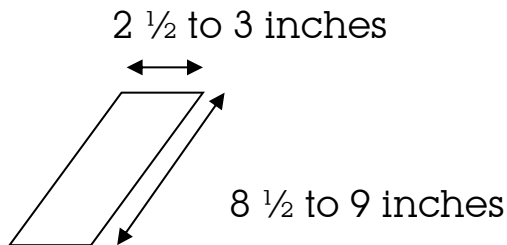
Preheat oven to 325 degrees

1. Cream together the butter and two sugars on high speed of your mixer for two minutes.
2. Slow the mixer down to medium speed and continue mixing the sugar and butter and add the eggs one at a time.
3. Add the baking powder, salt, espresso powder, and ground cinnamon and continue mixing the dough for one minute.
4. Slow the mixer down to the slowest speed and add the chopped walnuts and mini-chocolate chips. Continue mixing on slow speed until the chips and nuts are incorporated in the dough.
5. Continue mixing on the slowest speed and add the flour a little at a time, until the flour is incorporated.
6. Put the dough on a lightly floured surface and divide into two pieces.
7. Shape each piece into a round cylinder about 8 inches long.
8. Transfer each cylinder to a cookie sheet covered with parchment paper leaving room between each cylinder.



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9. Shape each cylinder to a rectangle that is about 8 to 9 inches long and 2 ½ to 3 inches wide. **Place the cookie sheet with the dough on it in a refrigerator for about 20 to 30 minutes. This is needed to cool the butter in the dough down so the dough does not spread out too thin when placed in the hot oven.**



10. Bake at 325 degrees for 35 minutes. Remove from oven and cool on wire rack for 5 minutes. Cut each log into cookie slices and return the slices to a cookie sheet (no parchment paper required now) with cut sides down on the sheet.
11. Bake the sliced cookies for 10 more minutes, then turn each biscotti over to the other cut side and bake for another 10 minutes.
12. Remove from oven and cool on a wire rack.