

Holly Jolly Biscotti

Cut along dotted lines and fold in half for a handy 4"x6" recipe card.



Ingredients:

- 3 eggs
- ½ cup olive oil
- 2 tablespoons orange juice
- 2 teaspoons vanilla
- 2 cups all-purpose flour
- 1 cup whole wheat pastry flour

Yield: 24 to 26 biscotti

- ½ cup sugar
- 2 tablespoons orange zest
- 1 tablespoon baking powder
- ½ teaspoon salt
- 1 cup pecans, coarsely chopped
- 1 cup dark chocolate chips

Directions:

Preheat the oven to 350 degrees Fahrenheit. Line two baking sheets with parchment paper.

In a medium bowl, beat together eggs, olive oil, orange juice, and vanilla until well combined. In a separate bowl, whisk together both flours, sugar, orange zest, baking powder, and salt. Add dry mix slowly to wet ingredients until mixture forms a ball. Turn out dough mixture onto a well-floured surface and knead a few times. Fold in pecans and chocolate chips in alternating batches until evenly distributed.

Divide dough into two pieces. Form each piece into a log about 9 inches long, then press flat until it is about half an inch tall and 3 inches wide. Transfer logs to baking sheets and bake for 20 to 25 minutes. Remove from oven and cool on wire racks for 20 minutes.

Using a serrated knife, slice each log on the diagonal into ½ inch pieces. Return to oven and bake on each side for about 10 minutes (approx. total of 20 minutes). Slices should be golden brown. Remove from oven to cool.



Celebrate the holidays with a good-for-you treat! Wise nutritional choices play an important role in overall health, including fighting cancer. Holly Jolly Biscotti uses healthful ingredients: Olive oil is rich in omega-3 and omega-9 fatty acids; orange juice and pecans deliver high levels of antioxidants; orange zest provides folate, fiber, and Vitamin C; whole wheat flour contains calcium, iron, and fiber, important for general health. **Eat right and be merry!**

