

RECIPE: CHOCOLATE ORANGE BISCOTTI

MAKES: 24 to 26 biscotti PREP TIME: 15 mins BAKING TIME: 45 mins COOLING TIME: 20 mins

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
- ½ cup sugar
- 2 tablespoons orange zest
- 1 tablespoon baking powder
- ½ teaspoon salt
- 1 cup pecans, coarsely chopped (optional)
- ⅔ cup semisweet chocolate chips

INSTRUCTIONS:

- Preheat oven to 350°F. 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 (approximately 20 minutes total). Slices should be golden brown. Remove from oven to cool.

