

# Jenny's Double Chocolate Almond Biscotti

Homemade biscotti takes a little work but dang it, these are good! And they keep for weeks! These delicious dunking cookies provide protein, some whole grains, and heart-healthy dark chocolate. Good quality dark chocolate really makes a difference so I use 1/2 bar of Scharffen Berger with 62% cacao and break it into pieces, then pulse it a few times in a food processor. The darker the chocolate, the more health benefits. And toasting the almonds is a must - see my YouTube video on toasting nuts. (Btw, these biscotti are also fantastic with hazelnuts!)

1 1/3 cups all-purpose flour  
1/2 cup whole wheat pastry flour  
1/4 cup unsweetened cocoa  
1 teaspoon baking soda  
1/2 teaspoon baking powder  
1/4 teaspoon salt

3 eggs  
3 Tablespoons canola oil  
3/4 cup sugar  
1 teaspoon vanilla

1 1/2 oz. dark chocolate pulsed to tiny bits (about 1/3 cup)  
2/3 cup whole raw almonds, toasted, cooled & coarsely chopped

1. Preheat oven to 350°. Line a large baking sheet with parchment paper.
2. Sift dry ingredients onto wax paper or into a bowl.
3. In a large bowl with an electric mixer, beat the eggs, oil, sugar, & vanilla for 5 minutes until nice and thick.
4. With mixer on low speed add dry ingredients to egg mixture followed by almonds and chocolate. The batter will be sticky.
5. Transfer batter to a floured surface and knead it 5-6 times to hold it together. Place on baking sheet and shape into an 11 x 4-inch log. Bake for 30 minutes.
6. Remove from oven to cooling rack and let stand undisturbed for 10 minutes. Transfer the log onto a cutting board and slice into 1/2" thick pieces. A sharp serrated knife works well here.
7. Place cooling rack on top of baking sheet. Carefully place slices on cooling rack & return to oven for 20 minutes. Cool completely on rack.

\*makes about 2 dozen