

Chocolate Strawberry Rose Biscotti

Prep Time: 20 minutes

Total Time: 1 hour

Cook Time: 40 minutes

2 C all-purpose flour
1 C granulated sugar
1 t baking powder
1/2 t salt
2 T ground [Strawberry-Rose Truffle](#) tea
1/4 C dried rose petals (divided)

1/2 C unsalted butter, melted
2 large eggs
1 t vanilla extract
1/2 t almond extract
1/2 C dried strawberries, chopped
1/2 C dark chocolate chips (for drizzle)

PREHEAT THE OVEN: Preheat your oven to 350°F (175°C). Line a baking sheet with parchment paper.

MIX DRY INGREDIENTS: In a large bowl, whisk together the flour, sugar, baking powder, salt, ground Decaf Strawberry Tea, ground Honeybush Chocolate Tea, and half of the dried rose petals.

COMBINE WET INGREDIENTS: In another bowl, whisk together the melted butter, eggs, vanilla extract, and almond extract.

FORM THE DOUGH: Gradually add the wet ingredients to the dry ingredients, mixing until combined. Fold in the chopped dried strawberries.

SHAPE THE DOUGH: Divide the dough in half and shape each half into a log about 12 inches long and 2 inches wide. Place the logs on the prepared baking sheet.

FIRST BAKE: Bake for 25-30 minutes, or until the logs are golden brown and firm to the touch. Remove from the oven and let cool for 10 minutes.

SLICE AND SECOND BAKE: Reduce the oven temperature to 325°F (165°C). Using a serrated knife, slice the logs diagonally into 1/2-inch-thick slices. Place the slices cut side down on the baking sheet. Bake for an additional 10-15 minutes, or until the biscotti are crisp and golden.

CHOCOLATE DRIZZLE: Melt the dark chocolate chips in a microwave-safe bowl in 30-second intervals, stirring between each interval until smooth. Drizzle the melted chocolate over the cooled biscotti.

DECORATE: Sprinkle the remaining dried rose petals over the chocolate drizzle before it sets.