

Chocolate Chai Lavender Biscotti

Chocolate Chai Pu Erh gives a rich depth of flavor to these Chocolate Biscotti. If you prefer a stronger "chai" flavor, double the amount of Masala Chai.

2-3/4 C all-purpose flour	7 T Choco Chai Lavender Biscotti tea leaves
1-1/3 C sugar	1/2 C unsalted butter, softened
1/2 C unsweetened cocoa powder, high fat (Selefina.com)	3 lg eggs
1 t baking powder	2 t vanilla extract
1/2 t baking soda	1/2 C semisweet chocolate chips, optional
1/2 t salt	1/3 C chopped almonds, optional
	1/2 T whole lavender flower (Selefina.com)

PREHEAT YOUR OVEN TO 350°F. Line a baking sheet with parchment paper.

COMBINE WET INGREDIENTS: In a separate bowl, cream together the softened butter and sugar, add eggs one at a time and mix well between additions, add vanilla extract.

MIX DRY INGREDIENTS: In a large bowl, whisk together the flour, cocoa powder, baking powder, baking soda, salt, Choco Chai Lavender Biscotti tea leaves, chocolate chips, lavender and almonds.

MIX THE DOUGH: Gradually add the dry ingredients to the wet ingredients, mixing until combined. The dough will be thick and sticky.

SHAPE THE DOUGH: On a lightly floured surface, shape into a log about 12 inches long and 6 inches wide and 1 inch high. Place the log on the prepared baking sheet.

FIRST BAKE: Bake for 30 - 40 minutes, or until the log is firm to the touch. Remove from the oven and let cool for 20 minutes.

SLICE AND SECOND BAKE: Reduce heat to 325°F. Line a second baking sheet with parchment. Using a serrated knife, cut the log diagonally into 1-inch-thick slices. Place the slices cut side down on the baking sheets. Bake for an additional 25 - 30 minutes, or until the biscotti are lightly crisped. Do not overbake. They will still be slightly soft in the centers. They will continue to crisp as they cool.

COOL: Transfer the biscotti to a wire rack to cool completely. Store in an air-tight container for up to one week.

OPTIONAL ADD-INS:

2 T Selefina Orange Peels, chopped & 1 T orange zest

Feel free to drizzle the biscotti with melted chocolate or add a sprinkle of confectioners' sugar for an extra touch of sweetness.