

Orange & Dark Chocolate Biscotti

By Maggie Frank

Biscotti is a toasted cookie traditionally enjoyed by being dipped in warm drinks. This recipe pairs orange & dark chocolate together and makes a perfect accompaniment for coffee or tea.

Time: 1 hr. 5 min.

16 servings

Ingredients:

1 C Sugar	.25 t cinnamon, ground
.5 C Butter	1 T Dried Orange Peel
.5 t. Vanilla extract	1 T Orange Zest
2 eggs	.5 C dark chocolate candy
2.5 C Flour	melts/morsels
1 T. Baking Powder	.5 t fleur de sel, gourmet sea salt flakes,
1 t. Baking Soda	for garnish
.5 t. salt	

Directions :

In the bowl of a food processor, grind the dried orange peel into a powder, set aside.

In a large bowl, cream together softened butter and sugar until light and fluffy. This will take about 3 minutes at medium speed. Scrape down the sides of the bowl halfway through.

At low speed, add in eggs, one at a time. Add vanilla extract.

In a separate bowl, whisk together the flour, baking powder, baking soda, salt, ground orange peel, orange zest and ground cinnamon.

Add the dry ingredients into the creamed butter mixture and mix at low speed just until the flour is fully incorporated. Scrap down the sides of the bowl as necessary.

On a parchment lined sheet tray, for the dough into a long flat log. Approximately 1 inch high x 5 inches wide x 10 inches long.

Bake at 350 degrees F for 20 – 25 min. or until just golden. The center of the log should bounce a bit when touched when finished.

Let cool completely. This should take about 30 – 60 minutes. Then use a serrated knife to cut the cookies into .5 inch slices. Then place the cookie cut side down on a parchment lined sheet tray.

Toast the biscotti slices at 315 degrees F for 15 mins or just until golden. Flip the slices and repeat on the other side.

Melt the dark chocolate, then dip one side of each cookie into the chocolate and then place on parchment. Sprinkle some fleur de sel over the chocolate before it sets.

Enjoy with something warm to drink or store in an airtight container.

Tips: Leaving your butter and eggs out for a few hours so they can fully come to room temperature will make mixing easier and will give your cookies a better texture.

Use a double boiler, or 20-second intervals in the microwave while melting the chocolate. Stir often.