

Chocolate Biscotti

With Coffee Extract and Chocolate Chip Tea

Prep Time: 20 minutes

Cook Time: 40 minutes

2 C all-purpose flour	1 t coffee extract
1 C granulated sugar	1/2 C unsalted butter, melted
1/2 C unsweetened cocoa powder	2 large eggs
1 t baking powder	1 t vanilla extract
1/2 t salt	1 C chocolate chips
1 T ground Chocolate Chip loose leaf Tea (1/2 C white chocolate chips (for drizzle)
1 T ground espresso beans	

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

MIX DRY INGREDIENTS: In a large bowl, whisk together the flour, sugar, cocoa powder, baking powder, salt, ground espresso beans, and ground Chocolate Chip loose leaf Tea.

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

FORM THE DOUGH: Gradually add the wet ingredients to the dry ingredients, mixing until combined. Fold in the chocolate chips.

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 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.

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