

# Cherry Chocolate Chip Biscotti

**PREP TIME:** 20 minutes

**COOK TIME:** 50 minutes

2 C all-purpose flour

1 t baking powder

1/2 t salt

1/2 C unsalted butter, softened

1/2 C granulated sugar

1/4 C brown sugar, packed

2 lg eggs

1 t vanilla extract

1/4 C [Chocolate Chip](#) tea, strongly brewed and cooled

3/4 C dried cherries, chopped

3/4 C semi-sweet chocolate chips

1/4 C cocoa powder

## PREPARE THE DOUGH:

1. Preheat your oven to 350°F. Line a baking sheet with parchment paper.
2. In a medium bowl, whisk together the flour, baking powder, salt, and cocoa powder.
3. In a large bowl, beat the butter, granulated sugar, and brown sugar until light and fluffy.
4. Add the eggs one at a time, beating well after each addition. Mix in the vanilla extract and brewed chocolate chip tea.
5. Gradually add the dry ingredients to the wet ingredients, mixing until just combined.
6. Fold in the dried cherries and chocolate chips.

## SHAPE AND BAKE:

1. Divide the dough in half. On a lightly floured surface, shape each half into a log about 12 inches long and 2 inches wide.
2. Place the logs on the prepared baking sheet, spacing them about 3 inches apart.
3. 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:

1. Reduce the oven temperature to 325°F.
2. Using a serrated knife, cut the logs diagonally into 1/2-inch slices.
3. Place the slices cut side down on the baking sheet. Bake for 10 minutes, then flip the slices and bake for an additional 10 minutes, or until crisp and golden.
4. Transfer the biscotti to a wire rack to cool completely.