

Chocolate-Walnut Biscotti

Makes about 3 dozen biscotti

½ cup (1 stick) unsalted butter

¾ cup sugar

2 large eggs

1 teaspoon vanilla

2 cups flour

1 ½ teaspoon baking powder

¼ teaspoon salt

1 cup semi-sweet chocolate chips

1 cup walnuts, chopped

additional chocolate for garnishing

1. Heat oven to 350°F.
2. Beat butter and sugar until light and fluffy. Beat in eggs and vanilla. Mix in flour, baking powder, and salt. Stir in chocolate and walnuts. Shape dough into 2 (14x11/2-inch) slightly flattened logs. Place 2 inches apart on greased cookie sheet.
3. Bake 25 minutes or until lightly browned. Place on rack cool 5 minutes. Using serrated knife cut each log into diagonal slices, about ¾ inches thick. Place slices upright on cookie sheet ½ inch apart and bake in oven for ten minutes, until slightly dry. Cool on wire racks.
4. Melt additional chocolate in a double boiler or microwave. Dip cooled biscotti in melted chocolate.