

DOUBLE CHOCOLATE BISCOTTI

My first biscotti recipe!

Many people enjoy chocolate, and often the only thing better than chocolate is more chocolate! So when I first tried my hand at biscotti, I found a chocolate recipe and got to work. With this I made two mistakes – I used cold butter and only half of what the recipe called for – these ‘mistakes’ became attributes to how I make biscotti. From my Double Chocolate Biscotti, I have modified and crafted many of my other recipes.



U.S. STANDARD – METRIC	INGREDIENT
4 Tablespoons – 60 ml.....	Unsalted Butter, chilled and cubed
3/4 cup – 180 ml.....	White Sugar
2.....	Large Eggs
2 Tablespoons – 30 ml.....	Strong Coffee or Espresso
1 teaspoon – 5 ml.....	Pure Vanilla Extract
1 1/2 teaspoons – 7.5 ml.....	Baking Powder
1/3 cup – 80 ml.....	Unsweetened Cocoa Powder