



*A Sample Recipe From*

**MAKE YOUR OWN DARN GOOD COOKIES:  
Cookies, Biscotti, Coffee, And Other Comfort Food**

by Donald P. Scoby

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***PLEASE SHARE THE FOLLOWING RECIPE WITH EVERYONE YOU KNOW.***

**I have published this and more than 50 other recipes in my debut book and e-book. If you enjoy this recipe, I would be pleased if you purchased a copy and appreciate your support with online review. If you want to buy ten or twenty copies, that would be fine, too ...**

**really, I'm not stopping you.**

**ALL THE BEST ~ DON**

**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. In the process 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. I have crafted many of my other recipes based off of my Double Chocolate Biscotti, and it therefore remains as one of the most important in my collection.



## INGREDIENTS

- 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
- 2 cups 2 Tablespoons – 510 ml All-Purpose Flour
- 2/3 cup – 160 ml Semi-Sweet Chocolate Chips

## MIXING

1. In a mixing bowl, combine butter and sugar until it becomes the consistency of sand and small pebbles.
2. Beat in eggs, coffee, and vanilla extract. Follow with baking powder and unsweetened cocoa powder.
3. While mixing, add one cup of flour at a time. Avoid over-mixing the flour; if necessary, stop mixing between making measurements.
4. Add the chocolate chips as the last of the flour becomes completely blended.

## ROLLING & BAKING

1. Preheat oven to 325° F/165° C/Gas Mark 3. Dust a baking sheet with flour or line with parchment paper.
2. Divide the dough into equal halves and form each section into a ball.

3. Flour your hands. One at a time, roll each dough ball into a cylinder 8 to 10 inches/20 to 25 centimeters long. Re-flour your hands between rolling each ball or as needed.
4. Position the dough cylinders parallel to one another lengthwise on a baking sheet.
5. Using the heel of your hand, gently press each cylinder into a 1 inch/2.5 centimeters thick loaf. These loaves should be spaced at least 2 inches/5 centimeters apart on the baking sheet.
6. Place the baking sheet in the center of the oven and bake for 40-45 minutes or until lightly toasted.
7. Remove the baking sheet from oven, and carefully transfer loaves to a cooling rack. Let sit for 8 to 10 minutes. If you used flour instead of parchment paper, you might wish to remove any remaining residue on the bottom of the loaf with a brush.
8. Place one of the loaves on the center of a cutting board. With a large sharp knife, use a forward and downward motion to cut slices at a 45° angle 1 inch/2.5 centimeters thick.
9. Return the slices to the baking sheet spacing the pieces equally apart down each side with the cut sides upright.
10. Bake for another 8 to 10 minutes.
11. Remove the baking sheet from the oven and transfer pieces back to a cooling rack. Once cool, serve and enjoy!

Makes about 1 dozen pieces plus 4 end pieces. Store biscotti in a tightly sealed container.

### **TIPS & THOUGHTS**

My preference is to make this recipe with dark cocoa powder. To reduce cost, yet retain much of the same flavour and colour, I have used a blend of equal parts dark and regular cocoa powders.

To add a visual and subtle flavour dimension to this recipe, when rolling the dough balls into cylinders, roll each ball in about 1/6th cup/80 milliliters sliced almonds.

### **PAIRINGS**

Hey, it's chocolate – how can you go wrong?!?