

## **Chocolate Biscotti**

1 stick (4 ounces) butter  
3/4 cup plus 1 tablespoon sugar  
2 large eggs  
1 1/2 cups flour  
2/3 cup unsweetened cocoa powder  
1/4 cup cacao nibs (optional)  
1 teaspoon salt

1. Preheat the oven to 350°. Using an electric mixer, cream the butter and sugar, then mix in the eggs. On low speed, mix in the flour, cocoa powder, cacao nibs, baking powder and salt. Transfer the cookie dough to a cookie sheet lined with parchment paper and divide into two equal parts. Form each part into a 1-by-4-by-5-inch log (approximate measurement). Bake for 20 minutes; let cool for 20 minutes. Leave the oven on.

2. On a work surface, using a serrated knife, cut the logs crosswise into 12 slices each. Return the slices to the baking sheet, standing up, and bake until firm, about 15 minutes. Let the biscotti cool completely on the pan. Serve with your favorite hot cocoa or coffee.

Source: Every Day with Rachael Ray, December/January 2009