

# **CHOCOLATE BISCOTTI**

*“A biscotti is akin to the Chamorro pantosta as both are dipped into coffee. Where as a biscotti is more like a crispy cookie, a pantosta is more like dried, sweet bread. Both are delicious with coffee!!”*

## **INGREDIENTS / DIRECTIONS**

### *DOUGH*

#### Set 1

1 ¾ c. all purpose flour  
1/3 c. unsweetened cocoa powder  
2 t. baking powder

#### Set 2

1/3 c. butter  
2/3 c. sugar

#### Set 3

2 eggs  
1 ½ t. vanilla

#### Set 4

¾ c. semisweet chocolate chips  
¼ c. chopped walnuts

#### Set 5

2 lbs. semisweet coating chocolate (Dove, Lindt  
or other high quality chocolate), chopped

**Tools:** *medium bowl, large bowl, electric beater, large cookie sheet, wire cookie rack*

### *EGG WASH*

#### Set 1

1 beaten egg yolk  
1 T. milk

**Tools:** *small bowl, pastry brush*

**Preheat oven to 375 degrees.**

1. Combine flour, cocoa powder and baking powder in medium bowl. Set aside.
2. In large bowl, cream butter and sugar till combined. Beat in eggs and vanilla till combined.
3. Add #1 mix to #2. Using hands, combine the mixtures then add in chocolate pieces and walnuts.
4. Divide dough in half.
5. Lightly grease the cookie sheet. Shape each portion into a log, about 9 in. long x 2 in. wide x 1 in. high. On a cookie sheet, arrange logs 4 inches apart.
6. Combine the egg yolk and milk. Brush a thin layer of egg wash over each log.
7. Bake logs for 25 minutes. Cool on a cookie sheet for 30 minutes.

8. Cut each log diagonally into 1 centimeter thick slices. Place slices on a cookie sheet and bake in a 325 degrees oven for 15 minutes. Turn the slices over and bake another 10 to 15 minutes more till dry and crisp. Remove and cool on a wire rack.
9. Gently melt 2/3 of the coating chocolate till about 95 degrees. <sup>A</sup> Remove from the source of heat and gently fold in the remaining chocolate. Dip one side half way into chocolate and set on wire rack to dry. Makes about 30 slices.

#### **HELPFUL HINTS**

- A. Chocolate pieces will retain shape when heated. Be careful not to overheat.

**Recipe from A TASTE OF GUAM by Paula Quinene of PaulaQ.com.**