

Almond Biscotti

Prep: 35 min **Bake:** 36 mins per batch

Cool: 1 hour **Makes :** 36 **Oven:** 375°/325°



- ½ Cup butter
- 2 C whole wheat flour
- 2/3 C brown sugar (un poquito más)
- 2 eggs
- 2 teaspoon Baking powder
- 1 teaspoon vanilla
- 1 ½ C. slivered almonds or hazelnuts, finely chopped
- 1 Cup milk-chocolate or semisweet-chocolate pieces

In a large mixing bowl beat butter with an electric mixer on medium speed for 30 seconds. Add 1 cup of flour, the sugar, 2 eggs, baking powder and vanilla; beat until combined. Using a wooden spoon, stir in remaining flour and nuts. Divide dough in half.

Lightly grease a cookie sheet (*nosotras usamos silicone sheets en vez de mantequilla*); set aside. Shape each portion into a 9-inch log. Place about 4 inches apart on prepared cookie sheet. Flatten logs slightly until about 2 inches wide.

Bake in a 375°F oven for 20-25 minutes or until a wooden toothpick inserted near centers comes out clean. Cool on cookie sheet on wire rack for 1 hour. With a serrated knife, cut each log diagonally into ½-inch-thick slices. Lay slices, cut side down, on an ungreased cookie sheet.

Bake in a 325°F oven for 8 minutes. Turn slices over; bake for 8-10 minutes more or until dry and crisp. Transfer to a wire rack and let cool.

In a heavy small saucepan heat chocolate and shortening over low heat until melted; stir occasionally. Place cooled cookies, flat side up, on waxed paper. Drizzle chocolate atop cookies or dip into melted chocolate. Let chocolate set up.