



## CHOCOLATE OLIVE OIL BISCOTTI

Makes about 3 dozen biscotti.

Olive oil and chocolate blend together to make these distinct, delicious biscotti. They are especially tasty dipped into espresso, tea or dessert wine. I like to have them on hand.

### INGREDIENTS

- $\frac{3}{4}$  cup extra-virgin olive oil
- $\frac{3}{4}$  cup sugar
- 2 large eggs, at room temperature
- 1 teaspoon vanilla extract
- 2 cups unbleached all-purpose flour
- $\frac{2}{3}$  cup unsweetened cocoa powder
- $\frac{3}{4}$  cup mini chocolate chips (4 ounces)

### PREPARATION

1. Preheat the oven to 350F.
2. Line a large baking sheets (18×13) with parchment paper.
3. In a large bowl whisk the olive oil and sugar. Add the eggs and vanilla extract and continue whisking until very well combined.
4. In a medium bowl combine the flour and cocoa powder.
5. Add the flour mixture to the olive oil mixture. Finally add the chips and combine well.
6. Place in the freezer for 15 minutes and then divide the dough into 2 halves.
7. Place the halves on the baking sheet and cover them with cling wrap. Holding on to the cling

wrap, shape the dough into about 1½ inch wide by 11 inches long smooth logs. Square the ends.

8. Bake the logs for 25 minutes, the tops should be firm to the touch.
9. Remove from oven and transfer to a cutting board. Using a serrated bread knife, cut each log into ½ inch wide slices. Do it gently since the logs tend to crumble.
10. Arrange the slices on the same baking sheet and bake for 10 minutes.
11. Turn over and bake for another 10 minutes.
12. Cool on a wire rack.

## **NOTE**

Biscotti keep very well stored in a cool place with wax paper between the layers.