



## Chocolate Chip Walnut Biscotti

### Ingredients

- 2 sticks (one cup, or 8 ounces) butter, softened (don't deviate from butter)
- 1 cup sugar
- 1 teaspoon vanilla
- 2 1/2 teaspoons orange flavoring
- 3 eggs (add one at a time)
- 3 cups flour
- 1 Tablespoon baking powder
- 1/2 teaspoon salt
- 1/2 cup or more (depending on preference) chocolate chips
- 1/2 cup or more (depending on preference) walnut pieces

### Directions

1. Take a jelly roll pan (it's important that it has edges; do not use the cookie sheets that are flat with no edges). Line it with foil and grease the foil. Preheat the oven to 325 degrees Fahrenheit.
2. Mix the first five ingredients together (butter, sugar, vanilla, orange extract, and add the eggs last). Set aside.
3. In a separate bowl, mix together the dry ingredients (flour, baking powder, salt). Add to the butter/sugar/egg mixture. Mix well.
4. Add the chocolate and walnut pieces. Mix to incorporate.
5. Form the dough into two logs and flatten--about 9 to 12 inches long and 4 inches wide, and about an inch to an inch and a half thick. It does vary in size.
6. Place on baking sheets and bake the loaves for approximately 30 minutes at 325 degrees--it will depend on your oven, so watch carefully toward the end of the baking time. The loaves should be firm and browning only lightly on the edges. These will be baked twice, so the initial baking should cook but not burn them.
7. After they are baked, let them cool for 10 to 15 minutes, and then lift each loaf off the foil and cool completely.
8. After the loaves are cooled completely, slice each into one-inch slices (use a very slight diagonal for best looking cookies) and lay flat back onto the baking pan or a cookie sheet. It usually slices into more than will fit on one cookie sheet so you may have to use

two sheets.

9. Replace into oven. It is important to bake on each side--you want to finish cooking the cookies, making them drier, and giving them a very slight browning. It usually takes about 15 to 20 minutes on each side. But watch carefully. Cool on cookie racks.

It will make about 2 to 2 1/2 dozen depending on how large your slices are. These freeze well and are best dunked in your favorite coffee. Store in an airtight container if you will be eating them right away

**Source:** Chocoholic.com (<http://www.chocoholic.com/chocoholic/recipes/recipe.html>)

**For more information on the West Coast Chocolate Festival, please visit [www.chocolatefestival.ca](http://www.chocolatefestival.ca) or email us at [info@chocolatefestival.ca](mailto:info@chocolatefestival.ca).**