

Cinnamon Chocolate Chip Biscotti

350°F

About 40 biscotti. "Biscotti, which keep for a long time, are great for snacks or desserts on their own or with fresh fruit. This recipe is easy: all the ingredients are mixed together for a few seconds in a food processor, shaped into a loaf, cooked in the oven for 30 minutes, then sliced and returned to the oven for 20 minutes more." — *Sweet Simplicity – Jacques Pépin's Fruit Desserts*.

NOTE: Includes RG modifications 06/10/03 - reduced quantity, so they are baked for shorter time.

1. **PREHEAT OVEN** to **350°F**.

2. In the bowl of a food processor, combine the flour, sugar, baking powder, flavorings and salt. Process the mixture for **5 seconds**

2.5 cups (12.0 oz/340g) all-purpose flour
2/3 cup (4.75 oz/135g) granulated sugar
2/3 cup (4.25 oz/125g) brown sugar, firmly packed
2 teaspoons baking powder
1/2 teaspoon fine salt
1 teaspoon cinnamon
1.5 tablespoons instant coffee (or 10 g ground espresso)

3. Add the egg, milk, oil, and almond extract, and process for **10 seconds**, or until the mixture just begins to hold together.

NOTE: I add the eggs separately first, then assemble the top of the Cuisinart. Then pulse it on/off several times to mix. Then slowly pour in the other liquid ingredients and pulse it on/off to blend thoroughly. Wait about five minutes to hydrate the flour.

2 large eggs
1/4 cup canola oil
6 tablespoons milk (1/4 cup plus 2 Tb)

4. Transfer the mixture to a bowl. Let dough sit for five to ten minutes to fully hydrate - it will appear moist. Add the nuts, chocolate chips and mix by hand until thoroughly combined.

1.5 cups (6.0 oz/ 170g) walnuts or pecans, chopped
1.0 cups (6.0 oz/ 170g) semisweet chocolate mini-morsels

5. Line two **cookie sheets with no sides** with **parchment paper**. Divide the dough into four portions. Place two dough portions side by side on a piece of plastic wrap about 18 inches long. Press each separately to form into a log about **8 inches long** by **5 inches wide** by **1 1/4 inch high**. Invert the dough log onto the parchment paper, and peel off the plastic wrap. Repeat with the other half of dough and new wrap.

6. **BAKE** the logs at **350°F** for **28 minutes**, or until lightly browned on top. Rotate pans after **14 minutes**. Cool the logs on the cookie sheet for about **30 minutes**.

7. Transfer one of the logs to a cutting board. Using a very sharp serrated knife, gently cut it crosswise into 1/2-inch slices (you should have about ten to twelve). Repeat with the other three logs.

8. Arrange the slices on 2 parchment-lined cookie sheets, and bake the biscotti at 350°F for 9 minutes. Remove pans from oven, turn biscotti over. Swap levels and rotate the pans in the oven. Bake another 9 minutes (or until nicely browned on both sides).

9. Turn off the oven. **DRY** the biscotti in the oven for 40 minutes, with the door open.

10. **COOL** the biscotti thoroughly on a wire rack, for 30-60 minutes. Store in a dry place (or wrap them well, and freeze them).

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NOTES

- This dough is MUCH wetter and stickier than the others. You will end up with 1/4" of dough all over your hands. SOLUTION - use TekNique latex gloves while mixing / shaping the dough - the dough does not stick to these gloves.
- To preserve the nice texture, do NOT use any extra flour.
- You should have the plastic wrap ready before you divide the dough.
- Use the plastic wrap to shape the dough, before you remove the wrap. Shape the dough after you invert the log on the parchment paper for baking. Be careful you don't tear the plastic wrap.
- The secret to the best texture for biscotti is they must be thin. You should flatten the logs as much as possible before baking them. After the initial baking, you should also slice the biscotti about 1/2" thick. You really have to slice them by hand - an electric knife vibrates too much, and the ends tend to break off.

VARIATIONS

Dip one side of each biscotti into melted vanilla candy coating and chill until set.

Folder: (Cookies)

Source: Combined Jackie Werner's recipe with master recipe: **Sweet Simplicity – Jacques Pépin's Fruit Desserts**, p. 35.

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