Foods9-10(A)

Vint – Revised 2017

**CHOCOLATE CHIP BISCOTTI**

One recipe per 2-3 people (max 2 per unit)

Makes 10-12 biscotti per recipe

***“Biscotti”*** *are Italian cookies (or biscuits). Almonds are commonly used (whole nuts and/or in extract form) but the variety of possible flavours is impressive. The defining characteristic of biscotti is that they are “twice-baked,” which results in a very crispy treat that is perfect for dunking in milk, coffee or tea. The dough is formed in to a loaf and then baked. After baking and cooling, the loaf is sliced into individual, oblong-shaped cookies. These slices are then laid flat on a baking sheet/pan and baked again until they are dry and crisp.*



250 mL all-purpose flour

80 mL sugar

3 mL baking soda

1 mL salt

60 mL chocolate chips

2 med eggs, beaten

3 mL vanilla

**Day 1 – Make dough and first baking.**

1. Pre-heat oven to 350ºF with rack in the centre position. Grease a baking pan with shortening.
2. In a medium mixing bowl, combine flour, sugar, baking soda, salt and chocolate chips.
3. Stir vanilla into beaten eggs. Add this to the flour mixture and stir until blended and soft dough forms.
4. Place dough on a **CLEAN**, lightly floured surface and knead dough 8-10 times.
5. Form dough into a log about 2” (5 cm) x 8” (20 cm) and place on greased baking pan.
6. Bake at 350ºF for about 30-35 minutes, or until the edges are golden brown.
7. Allow loaf to cool completely to room temperature, then wrap and label for the second baking next class.

**Day 2 – Slice and bake a second time.**

1. Pre-heat oven to 325ºF with rack in the centre position. Grease a baking pan.
2. Using a cutting board and a bread knife (in a sawing motion), carefully slice biscotti loaf diagonally into uniform slices, about 1½ cm (5/8”) each.
3. Lay biscotti slices flat on baking pan, cut side up. Bake for about 7-8 minutes, then turn the slices over and bake for another 7-8 minutes or until they are beginning to turn golden brown on the edges. Centres should still be slightly soft, but they will harden as they cool.