

## Hazelnut Chocolate Biscotti

- 1 Tablespoon finely grated orange zest
  - 4 Tablespoons freshly squeezed orange juice
  - 4 ½ cups all-purpose flour
  - 2 cups granulated sugar, divided
  - 2 tsp. baking powder
  - ½ tsp salt
  - 8 Tablespoons(1 stick) unsalted butter, softened
  - 4 large eggs, room temperature
  - 1 tsp. pure vanilla extract
  - ¼ tsp. pure almond extract
  - 1 ½ cups raw hazelnuts toasted, skins removed and chopped coarsely
  - 1 cup dried cherries chopped, Bing or Rainier
  - ½ cup semi sweet chocolate chunks, chopped or chips
- Topping:
- 1 cup semisweet chocolate chunks, melted
  - ½ cup toasted hazelnuts, chopped

1. Position a rack in the center of the oven and heat the oven to 350 degrees.
2. Line 2 baking sheets with parchment paper and set aside.
3. Remove enough zest from one large orange to make 1 tablespoon. Set aside.
4. Squeeze the orange to obtain 4 Tablespoons of orange juice
5. In a microwaveable bowl, combine the dried cherries with the orange juice and microwave for about 45 seconds. Set aside.
6. In a medium bowl, whisk together the flour, 1 cup of sugar, baking powder and salt. Set aside.
7. In the bowl of your stand mixer (fitted with the paddle attachment), beat the butter and orange zest with the remaining cup of sugar for about 3 minutes on medium speed until butter is fluffy.

8. Add the vanilla and almond extracts, then the eggs, one at a time beating after each addition.
9. Reduce mixer speed to low and add the dry ingredients. Mix on low to combine and then add the hazelnuts, cherries, and chocolate and mix until the ingredients are incorporated into the batter, do not over beat.
10. Divide the dough into 4 parts.
11. Turn the dough out onto a well-floured surface and knead to combine and shape the dough into a log. Pat the dough so each log is about two inches wide.
12. Place 2 logs onto each lined baking sheet, spacing them about 3 inches apart.
13. Bake for 10-12 minutes, rotate the baking pans and bake for another 10 minutes or until logs are light golden brown and beginning to crack on top.
14. Remove from oven and let cool on sheet for 10 minutes.
15. Lower the oven temperature to 325 degrees.
16. Using a sharp serrated knife, slice the biscotti logs on a diagonal into  $\frac{1}{2}$  to  $\frac{3}{4}$  inch thick slices.
17. Return the sliced biscotti, cut side down on the baking sheet and bake for 7 to 8 minutes or until pale golden, flip the biscotti and bake for approximately 7 minutes more.
18. Transfer the biscotti onto a rack and let cool completely before serving or storing in an airtight container. If you wish to dip them in chocolate, melt the chocolate in the microwave in 15 second increments, stirring after each time until the chocolate is melted. Once the chocolate is melted, transfer it into a glass or mug to make dipping the biscotti easier. Roll biscotti into the chopped hazelnuts, place them onto the lined baking sheet and let them set before storing.

## **HOW TO STORE:**

Store the biscotti in an airtight container and they will keep well for several weeks. They can also be made ahead of time and frozen up to three months which makes this Hazelnut Chocolate Biscotti ideal for holiday gift-giving.

Source: [sweetandsavourypursuits.com](http://sweetandsavourypursuits.com)