

## **Helen's Chocolate Almond Biscotti and Glaze**

- 1/2 cup butter, softened
- 1 1/4 cup sugar
- 2 eggs
- 1 teaspoon almond extract
- 2 1/4 cup flour
- 1/4 cup cocoa
- 1 teaspoon baking powder
- 1/4 teaspoon salt
- 1 cup almonds, sliced or chopped

Preheat oven to 350°.

Beat butter and sugar in a large bowl until blended. Add eggs and almond extract; beat until smooth. Stir together flour, cocoa, baking powder and salt; gradually add to butter mixture, beating smooth. Dough will be thick. Stir in almonds.

Divide dough in half. With lightly floured hands, shape each half into a rectangular log about 2 inches in diameter and 11 inches long; place on cookie sheet lined with parchment paper at least 2 inches apart.

Bake 30 minutes or until logs are set. Remove from oven, cool on cookie sheet for 15 minutes.

Using a serrated knife, Cut logs diagonally, using a sawing motion into 1/2 inch slices. Arrange slices, cut sides down, close together on cookie sheet.

Bake 8 to 9 minutes. Turn slices over and bake an additional 8 to 9 minutes. Remove from cookie sheet; leave on parchment paper and cool.

Drizzle with glaze or dip ends into glaze.

### **Helen's Chocolate Glaze**

Place 1 cup semi-sweet chocolate chips and 1 tablespoon shortening into a small microwaveable bowl. Microwave on High for 1 to 1 1/2 minutes or until smooth when stirred. Drizzle or dip biscotti's.

### **Double Chocolate Orange Biscotti:**

Substitute Orange extract for almond and mini chocolate chips for the almonds.