



Chocolate Chip Biscotti

Ingredients:

- 1 cup sugar
- 2 eggs
- 1 tsp. vanilla extract
- 2 tsp. baking powder
- 1 ½ cups wholegrain flour (spelt, Khorasan, buckwheat, whole grain wheat).
- 1 cup chocolate chips

Preparation:

Mix the sugar with the eggs and vanilla extract. Add baking powder and flour—if mixture still sticky add up to ¼ cup more flour. Then add ¾ - 1 cup chocolate chips. Knead for approx. 2 minutes. Shape into 2 loaves (long flat ones) no more than ½ inches thick.

Bake at 350°F for 30 – 35 minutes. They should be golden and not sink when touched with finger. Remove from oven and let sit for 10 minutes. Cut into strips and put back into the oven at 300°F for 10 – 15 minutes.

Should keep up to a week in tight container or freeze as they thaw in 15 minutes

