

## RECIPE

# Chocolate Cherry Biscotti



Makes about **60 biscotti**

## Ingredients

- 4 oz semisweet (64%) baking chocolate
- 315 g all-purpose flour
- 45 g cocoa powder
- 1 tsp baking powder
- $\frac{3}{4}$  tsp kosher salt
- $\frac{1}{2}$  tsp decaf instant coffee
- 4 tbsp unsalted butter (half a stick), room temperature
- $\frac{1}{4}$  cup (46 g) vegetable shortening
- 1 cup (200 g) sugar
- 3 large eggs, room temperature
- 1 tsp vanilla
- $\frac{1}{4}$  tsp almond extract
- $\frac{3}{4}$  cup (100 g) chopped dried tart cherries
- $\frac{3}{4}$  cup (100 g) mini chocolate chips

## Preparation

1. Preheat oven to 365° convection (375° conventional).
2. Line two baking sheets with parchment.
3. Mix flour, cocoa powder, baking powder, and salt together in a medium bowl.
4. Toss the dried cherries with about a half tablespoon of the flour mixture, so they don't stick together.
5. Chop up the baking chocolate.
6. In a food processor, pulse the baking chocolate and instant coffee together along with some of the flour mixture—as little as  $\frac{1}{4}$  cup if you're using a mini processor, up to the whole amount in a large processor. Pulse until the baking chocolate is finely ground and blends into the flour mixture. Stir together with the rest of the flour mixture.
7. In a large bowl, cream the sugar, butter, and shortening.
8. Add the eggs, one at a time, incorporating well and scraping the sides of the bowl as necessary.
9. Beat in the vanilla and almond extract.
10. Mix in the flour mixture, one third at a time, to make a cohesive, well-mixed but sticky dough.
11. Stir in the chopped cherries and mini chocolate chips, ensuring they're distributed throughout the dough.
12. Transfer the dough onto a lightly oiled work surface. Divide it into three equal pieces. Shape each piece into a rough log.

13. Transfer the logs to the baking sheets, two on one sheet (with at least 3" space between), one on the other. With wet fingers, smooth the logs into smooth-topped rectangles about 12" long x 2 ½" wide x 1" thick.
14. Bake the logs for 20-22 minutes. Rotate the pans halfway through. Because the dough is dark brown, it can be tricky to tell doneness—look for the surface to be matte and have some minor cracking.
15. Remove from the oven and let them rest for 30 minutes. Lower the oven temperature to 300°.
16. Gently transfer the logs to a cutting surface and use a serrated knife to cut them on the diagonal into ½" wide slices. Use a slow, gentle sawing motion to cut through the inclusions. There will be some minor breakage.
17. Carefully transfer the slices, cut sides up, back onto the parchment-lined baking sheets. They only need about ¼" space between them, they won't expand.
18. Return the biscotti to the oven and bake them for 19 minutes.
19. Remove the pans from the oven, flip over the slices, and bake them for another 19 minutes, or until they're very dry.
20. Remove from the oven, cool completely.

## Notes

- Store at room temperature in an airtight container. Biscotti will keep for several weeks.

*This recipe is a variation I created based on King Arthur Baking's recipe, Traditional Italian Biscotti, crossed with a chocolate biscotti recipe from "Chewy Goopy Crispy Crunchy" by Alice Medrich via Wendy Sondov of The Monday Box.*