

## Chocolate Chip Biscotti

Yield: 25 Portions

### Ingredients:

Amount	Item
1/3 cup	Vegetable oil
2 each	Eggs
2/3 cup	Sugar
1/2 tsp	Vanilla extract
2 cups	Flour, all-purpose
1/3 cup+2 tbs	Almond flour (ground whole almonds)
2 tsp	Baking powder
1/3 cup	Mini Chocolate Chips

### Method:

1. Beat together the oil, eggs, sugar, and extract.
2. Sift together the flours, baking powder, and chips.
3. Stir the dry into the wet to form a heavy but sticky dough
4. On a lightly floured work surface, divide the dough into 4 equal pieces (do not divide single recipe) and roll each into a log the length of a baking sheet
5. Place two logs each onto a parchment paper lined baking sheet
6. Pat down to ½ inch thick
7. Bake 25-30 minutes in a preheated 375°F oven until beginning to brown on top
8. Allow to cool 20 minutes until cool enough to handle
9. Cut into ½ inch thick slices (cut on a bias to make longer pieces)
10. Place the pieces cut side up on an unlined baking sheet
11. Place in a food warmer set at 110°F for 12 hours until dry and crisp all the way through
  - a. Alternately you can put them back in the hot oven for 6-10 minutes each side until lightly toasted, then turn oven off and open the oven door slightly. Let the biscuits cool with the oven to dehydrate fully