

Apricot Chocolate Biscotti

For this recipe I used unsulfured dried apricots. I love orange flavored chocolate but any other semi-sweet chocolate would be fine. Both, the butter and the eggs should be at room temperature. The biscottis are easy to make but it takes some time to bake them twice. Make sure you don't burn them. If you want more chocolate, dip one half of the biscotti into melted chocolate. They will keep in a tin for several weeks.

Ingredients:

5 oz (1¼ cups) (125g) dried apricots
3.5 oz (100g) semisweet chocolate
9 ¾ oz (2 cups) (280g) unbleached white flour
1 tsp baking powder
½ tsp cinnamon
¼ tsp salt
2 oz (4 TBS) (60) g soft butter
6 oz (¾ cup) (175 g) sugar
2 eggs
1 tsp vanilla
3 oz (¾ cup) (100g) slivered dry roasted almonds

Directions:

Cover a baking sheet with parchment paper. Preheat the oven to 350°F Fahrenheit

Cut the apricots and chocolate into small pieces.

Stir the flour, baking powder, cinnamon, and salt in a bowl.

Cream the butter and sugar in a mixer until creamy. Add the eggs one after another. Add the vanilla.

Add the flour mixture and stir with a wooden spoon until incorporated. Don't over mix. Add the apricots, almonds and chocolate and mix them into the dough.

Divide the dough into 2 equal parts and form 2 loaves (10 inches long and 3 inches wide) next to each other on the cookie sheet. Using floured hands will help with forming the loaves. Bake the loaves for twenty minutes, remove them from the oven and let them cool for 20 minutes.

Reduce the heat to 325°F Fahrenheit.

Cut the loaves with a serrated knife into ⅔ inch slices. Put biscottis on two baking sheets and back each for about 20 minutes at 325°F Fahrenheit. Make sure they don't brown too much.

Some of mine had baked just a little bit too long. Cool the biscotti and put them in a tin.

Translated from a German recipe (*Lecker*)

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