

Orange Chocolate Biscotti

For Biscotti Dough:

6 Tbsp. butter, softened
3/4 cup granulated sugar
2 eggs
1/2 tsp. orange flavoring (or two
tsp. fresh squeezed orange juice)
1 orange zested
2 cups all purpose flour
1 tsp. baking powder
1/2 cup mini chocolate chips
(optional)

For the Garnish:

zest from one orange
2 Tbsp. (or more) granulated sugar
3/4 cup chocolate, melted

Preheat oven to 350° F. In a large mixing bowl, beat butter and sugar until combined, about two minutes. Add in the eggs, orange extract, and orange zest. Slowly add the flour and baking powder. Finally add chocolate chips.

On a parchment paper lined (or greased) baking sheet, shape dough into a long rectangular log, patting evenly until about 1/2 inch high.

Bake for 25 minutes.

Remove from oven and slice biscotti in about 1 in. strips, and place back on the baking sheet on their sides with space between. Handle carefully as biscotti will be fragile. Return to the oven and bake an additional 20 minutes. Remove from pan and cool completely.

5. When cool, melt chocolate and drizzle over each slice. In a small bowl, incorporate the sugar into the orange zest until you get a crumbly mixture. Sprinkle immediately over the warm chocolate.

From the Kitchen of
MEGAN FOX
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