The Little Hedonist

Recipe Card

Chocolate maca-berry biscotti

(Yields about 2 dozen)

Preparation time: 20 mins
Cooking time: 35 mins plus cooling

Ingredients:

1/2 cup butter, softened
1 cup brown sugar
4 eggs
1 teaspoon vanilla extract (use the good stuff!)
3 cups all-purpose flour
1 tablespoon baking powder
3/4 cup dried cranberries
3/4 cup good quality white or milk chocolate, roughly chopped
3/4 cup roughly chopped, unsalted macadamias

Directions:

In a large bowl, cream butter and sugar until light and fluffy. Add eggs, one at a time, beating well after each addition. Beat in vanilla extract.
Combine flour and baking powder; gradually add to creamed mixture and mix well.
Stir in cranberries, chocolate chips and nuts.
Divide dough into two portions.
Line baking sheets with baking paper. Shape each portion into a 25cm x 12cm rectangle.
Bake at 180C for 20-25 minutes or until lightly browned. Cool for 5 minutes.
Transfer to a cutting board; cut diagonally with a serrated knife into 2.5cm slices. The chocolate should still be gooey and the dough quite soft.
Place cut side down on lined baking sheets.
Bake for a further15-20 minutes or until golden brown. Please watch carefully at this stage that it doesn't burn!
Remove to wire racks to cool. Store in an airtight container.
Serve with a beautifully hot cup of coffee or our favourite tea!

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