

Chocolate Biscotti



Easy

Italian Biscotti are chunky, crisp and perfect for those who don't like very sweet biscuits. They're traditionally served after dinner with dessert wine but are just as good with a cup of tea or coffee.

Makes about 28

Ingredients

50g (2oz) lightly salted butter, softened, plus extra to grease
125g (4 1/2oz) caster sugar
Finely grated zest of 1 lemon
175g (6oz) self-raising flour
2tsp Dr. Oetker Baking Powder
50g (2oz) polenta
50g (2oz) hazelnuts or almonds, chopped
2 medium eggs, beaten
100g (4oz) Dr. Oetker Plain Chocolate Chips

Method

1. Preheat the oven to 160°C/325°F/Gas Mark 3. Grease a large baking sheet.
2. Beat together the butter and sugar until soft. Add the remaining ingredients and mix to a soft dough.
3. Turn out onto a lightly floured surface and cut in half. Use your hands to shape each half into a log shape, about 25cm (10inches) long. Space well apart on the baking sheet and flatten until each log is about 5cm (2inches) wide.
4. Bake for 25 minutes until each biscuit has spread slightly and feels just firm. Transfer to a wire rack and leave for 30 minutes.
5. Use a serrated knife to cut the biscuits into 2cm (3/4inch) wide pieces. Return to the baking sheet, spacing them slightly apart and bake for a



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further 15 minutes. Transfer to a wire rack to cool.

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