

## Salt and Serenity

### Dark Chocolate and Pecan Biscotti Slabs

This recipe is adapted, ever so slightly, from Marcy Goldman's wonderful book, *"BetterBaking.com."* I omitted the orange extract she calls for and substituted pecans for walnuts.

The key to success in this recipe is to make sure, once you have filled the loaf pan, to bang the pan, several times, down on the counter, to allow the batter to settle and get rid of any air holes that may be there. If you do not do this, your slabs will have big air pockets and will crumble when you try to slice them.

Makes 15-20 cookie "slabs"

1 cup (8 ounces) unsalted butter, melted  
1 ½ cups sugar  
4 large eggs  
2 teaspoons pure vanilla extract  
4 cups all-purpose flour  
1 tablespoon baking powder  
½ teaspoon salt  
½ cup toasted pecans  
4 ounces bittersweet chocolate  
¼ cup sugar  
2 teaspoons ground cinnamon

1. Line a 5 x 5 loaf pan with parchment paper. (Watch the "how to" video on [www.saltandserenity.com/2011/12/10/holiday-baking-day-1-Biscotti-Slabs/](http://www.saltandserenity.com/2011/12/10/holiday-baking-day-1-Biscotti-Slabs/))
2. Set aside.
3. In a food processor, finely chop the pecans and chocolate. I used the pulse button and it took about 8-10 pulses. Set aside.
4. Mix together the cinnamon and sugar. Set aside.
5. Preheat oven to 350° F. In a large bowl or the bowl of an electric mixer fitted with the paddle attachment, cream butter and sugar together until fluffy. This will take about 4-5 minutes. Add eggs, one at a time, and mix well after each addition. Mix in vanilla extract.
6. In a medium bowl, whisk flour, baking powder and salt together. Add to wet ingredients and mix for about another minute or so.

7. Spoon half the dough into the prepared pan. Wet your fingers and smooth out the batter into an even layer. Distribute the pecan-chocolate mixture evenly over the dough and then sprinkle with half the cinnamon sugar mixture. Cover with the remaining dough, again wetting your fingers to smooth it out. Top with remaining sugar-cinnamon mixture.
8. **This step is crucial to success. Bang the filled pan sharply on the counter several times to help settle the batter and filling and remove any air bubbles.**
9. Set loaf pan on a baking sheet and bake for 45-55 minutes, or until firm to the touch. Set pan on a wire rack and let cool completely, in the pan. Carefully lift loaf out of pan, using the parchment paper lining. Do not peel paper liner off. Wrap loaf in foil and freeze for about an hour.
10. Turn the oven down to 325° F. Stack 2 baking sheets together and line the top one with parchment paper. Turn the loaf out onto a cutting board. Peel off parchment liner. Cut crosswise into ½ inch thick slices with a large serrated knife. Lay the slices onto the prepared baking sheets. Place the doubled baking sheets on the middle rack of the oven and bake for about 15-18 minutes or until crisp and slightly browned. Transfer to wire racks to cool completely.