

Salt and Serenity

Cookie Butter Hazelnut Chocolate Chunk Biscotti

Recipe adapted from the Food Network Kitchen.

Makes about 40 biscotti.

10 tablespoons unsalted butter (5 ounces or 1 stick plus 2 tablespoons)

2 2/3 cups all-purpose flour

2 3/4 teaspoons baking powder

3/4 teaspoon kosher salt

3 large eggs

1 1/4 cups sugar

2 teaspoons pure vanilla extract

1/2 cup Cookie Butter (Speculoos spread)

1 cup toasted, skinned coarsely chopped hazelnuts,

1 cup chopped dark chocolate or chocolate chunks

2 cups finely chopped bittersweet or semi sweet chocolate

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1 package Speculoos cookies (or gingersnaps)

1. Position racks evenly in the oven and preheat to 350 degrees F. Line 3 baking sheets with parchment paper.
2. Melt the butter over medium heat, swirling the pan occasionally. Continue to cook until the butter browns and gets a nutty aroma, about 5 minutes. Let cool slightly.
3. Whisk the flour, baking powder, and salt together in a large bowl.
4. Beat the eggs in a medium bowl with an electric mixer until light and pale yellow, about 2 minutes. Gradually add the sugar while beating. Then slowly add the butter and vanilla until evenly mixed, about 30 seconds more. Add the cookie butter and mix until combined.
5. While mixing slowly, add the dry ingredients to the wet, in 2 additions, mixing just until absorbed. Fold in the hazelnuts and chocolate chunks.

6. Divide the dough evenly into thirds, and put each portion in the center of a baking sheet. Shape the dough with slightly wet hands into logs about 2-inches wide and 12 inches long. Bake until set and brown around the edges, about 25 to 30 minutes. (For even baking take care to rotate the pans-- top to bottom and front to back--about half way through.) Cool logs on the baking sheets for about 10 minutes.
7. Lower the oven temperature to 325 degrees F. Carefully transfer the logs to a cutting board. Cut logs crosswise, with a long serrated knife at about a 45 degree angle, into 1/2-inch thick cookies. Place cookies cut side down on the baking sheets. Bake until crisp, about 8-10 minutes. Flip the cookies over and bake until golden brown, about 8-10 minutes more. Cool biscotti on the baking sheets.
8. While biscotti are cooling, transfer package of cookies to food processor and process until you have fine crumbs. Transfer crumbs to small bowl and set aside.
9. Place 2 cups of finely chopped chocolate in a 4 cup glass measuring cup and melt in microwave on medium power for 2 minutes. Stir chocolate and melt for another 20 seconds, on medium power, until melted. If not totally melted, repeat for 10 second intervals in microwave. Add remaining 1 cup of finely chopped chocolate to melted chocolate. Stir until all the chocolate is melted. The chocolate is melted in 2 stages to "temper" it, so that you will have a shiny coating.
10. Pour melted chocolate into tall glass. Line a clean baking sheet with parchment and set aside. Dip biscotti, one at a time into melted chocolate. I like the way it looks when you just dip half the length. Shake off any excess chocolate and then dip still wet tip into bowl of crushed cookie crumbs. Lay dipped cookie on parchment lined baking sheet. Continue dipping until all cookies are coated. Chill biscotti until chocolate is set, about 30 minutes.
11. Store in airtight container for several days or freeze for up to a month.