

THE WAY THE COOKIE CRUMBLES



Mocha Biscotti

Makes about 40 biscotti

- 3¼ cups (15.6 ounces) all-purpose flour
- 1 tablespoon baking powder
- 3 large eggs
- 8 tablespoons (1 stick) unsalted butter, melted
- 1¼ cups (8.75 ounces) sugar
- ½ teaspoon salt
- 1 tablespoon vanilla extract
- 1 tablespoon Kahlua or coffee liqueur
- 4 teaspoons espresso powder
- 6 ounces (about 1 cup) bittersweet chocolate chips or chopped chocolate
- 3 ounces (about ⅔ cup) slivered almonds

1. Adjust a rack to the middle position and heat the oven to 325 degrees. Line a baking sheet with parchment paper or a silicone mat. In a medium bowl, combine the flour and baking powder. Break the eggs into a small bowl or measuring cup, but do not whisk them together.
2. In a large pot over medium-low heat, heat the butter until it's just melted. Remove the pot from the heat and stir in the sugar, then the salt, vanilla, Kahlua, and espresso powder. Stir in the egg yolks, then the egg whites, reserving about 1 tablespoon of egg white to use for an egg wash. Stir in the flour mixture until almost combined, then add the chocolate and almonds, folding until evenly combined and there are no pockets of dry flour.
3. Divide the dough into two portions and shape each into a log that is 2-inches wide and as long as your baking sheet. The dough is very sticky; it's easiest to use a spatula and butter knife to push the dough into position instead of trying to use your hands.
4. Transfer the baking sheet to the oven and bake until just golden, 30-35 minutes. Transfer the pan to a cooling rack and let the loaves cool on the baking sheet for about 5 minutes, then use two spatulas to transfer the loaves from the pan to the cooling rack. Cool completely, about 30 minutes.

5. Place an oven-proof cooling rack on a rimmed baking sheet. Use a sharp knife to cut the loaves into ½-inch slices, on the diagonal if desired. Transfer half of the biscotti to the cooling rack in the pan, spaced about ¼-inch apart. Transfer the pan to the oven and bake for 15 minutes, until the edges just start to brown. (This baking step is to crisp the biscotti, but they'll still feel somewhat soft when they're hot.) Repeat with the remaining biscotti. (You can bake all of the biscotti at once if two pans fit on one level in your oven or if you have cooling racks that stack.) Let the biscotti cool completely on the rack before serving.