

Chocolate Pistachio Biscotti

<http://userealbutter.com/2008/12/16/chocolate-pistachio-biscotti-recipe/>

modified from Martha Stewart's Cookies

2 cups flour
1/2 cup unsweetened cocoa powder
1 tsp baking soda (I reduced to 1/2 tsp for my elevation)
1/4 tsp salt
6 tbsps unsalted butter, room temperature
1 cup sugar
2 large eggs
1 cup shelled pistachios (try 3/4 cup)
1/2 cup semisweet chocolate chips (just under)

Preheat oven to 350°F. Line a baking sheet with parchment paper. Whisk together flour, cocoa powder, baking soda, and salt. Set aside. Beat the butter and sugar together on medium speed until light and fluffy. Add eggs, beating on low speed until well combined. Scrape the sides of the bowl if necessary. Add the flour mixture and beat to form a stiff dough. Mix in the pistachios and chocolate chips until just combined. Transfer the dough to the parchment paper and form into a slightly flattened log, about 12×4 inches. Bake until slightly firm, about 25 minutes. Let cool for 5 minutes. Reduce the oven to 300°F. On a cutting board, with a sharp serrated knife, cut the biscotti diagonally into 1-inch thick slices. Arrange the cookies cut side down on the baking sheet. Bake until crisp but slightly soft in the center, about 8 minutes. Move to a wire rack and cool completely. Store in a container at room temperature up to 1 week. Makes 1 dozen.