

Chocolate Biscotti

Serving Size: 2 each

Makes: 14 cookies

Ingredients:

3 each Egg, beaten
1 tsp Pure Vanilla Extract
¾ cup Granulated Sugar
1 TBSP Canola Oil
¼ cup Baking Cocoa
2 cup All Purpose Flour
½ tsp Baking Powder
¼ tsp Salt
½ cup Mini Semi-Sweet Chocolate Chips
as needed Cooking Spray

NUTRITION FACTS PER SERVING

calories	160
total fat (g)	4.5
saturated fat (g)	2
trans fat (g)	0
sodium (mg)	60
total carbohydrate (g)	29
dietary fiber (g)	1
sugar (g)	14
protein (g)	3

 **RD APPROVED**

Preparation:

1. In a bowl, whisk together eggs, vanilla, sugar and oil until evenly mixed.
2. In a separate bowl, whisk together cocoa powder, flour, baking powder and salt.
3. Combine wet and dry ingredients and mix until combined. Stir in mini chocolate chips.
4. Prepare parchment lined sheet tray with cooking spray. Mold dough into a 12"x4" log. Place log of dough onto parchment lined sheet tray. Bake for 23-25 minutes in a 325°F oven until golden brown. Remove from the oven and allow to cool.
5. Use a serrated knife to slice logs on a bias into ¾" thick wide pieces. Place cookies cut side down, bake onto sheet tray and bake for 10 minutes, flipping halfway through baking. Allow to cool before serving.



[FLIK-USA.com/blog](https://www.flik-usa.com/blog)



FLIK Hospitality
Group



@FLIKHospitality

Food by FLIK