

# Cherry Chocolate Biscotti

Submitted by Lori Goldmann

3 ½ cups flour	½ tsp almond extract
1 cup sugar	1 tsp vanilla
3 tsp baking powder	¼ cup almonds; chopped
¼ tsp salt	1 cup dried cherries, chopped
4 eggs	1 ½ cup chocolate chips; divided
¼ cup oil	1 Tbsp Crisco

Preheat oven to 350°. Lightly grease 2 cookie sheets.

In large bowl mix dry ingredients. Make a well in the center and add eggs, oil and flavorings; stir until combined. Stir in nuts, cherries and ½ cup chocolate chips. Turn onto a floured surface and knead 6 or 7 times. Divide into fourths and roll into long rolls; place on cookie sheets.

Bake 25 minutes or until lightly browned and cooked through. Carefully remove from cookie sheets and let cool 10 minutes (leave oven on). Slice into ¾" slices and stand on sides on cookie sheets. Bake 8 minutes, turn over and bake another 8 minutes. Remove to racks and let cool completely.

When cooled, place 1 cup chocolate chips and Crisco in a small microwave-safe bowl. Microwave 1 minute, stir, and microwave another 15-10 seconds as needed until chocolate is smooth. Drizzle over biscotti. Makes 4 dozen.