

Chocolate Almond Biscotti



Makes 30 cookies

1 package Duncan Hines Moist Deluxe Dark
Chocolate Cake Mix

1c all~purpose flour

1/2c butter, melted

2 eggs

1t almond extract

1/2c almonds, chopped

white chocolate, melted

Preheat oven to 350. Line 2 baking sheets with parchment paper.

Combine cake mix, flour, butter, eggs and almond extract in large bowl. Beat at low speed with electric mixer until well blended. Stir in almonds.

Divide dough in half. Shape each half into 12" x 2" log. Place one log on each prepared baking sheet.

Bake for 30-35 minutes or until toothpick inserted in center comes out clean. Cool logs on sheets for 15 minutes. Using serrated knife, cut logs into 1/2" slices. Arrange biscotti slices on baking sheets. Bake biscotti 10 minutes. Remove to cooling racks and cool completely.

Dip one end of each biscotti in melted white chocolate. Allow chocolate to set completely before storing in airtight container.

Prepare Ahead Tip

Keep in airtight container for up to 2 months.

Debbie Spangler ~ Certified Personal Chef

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