

# Chocolate & Peppermint Biscotti



A super easy homemade biscotti recipe that is right at home on your holiday buffet dessert table

Makes 30 pieces

1c sugar		2 1/2c all~purpose flour
1/2c butter, melted	1c sliced almonds	1/2T baking powder
3T brandy (or peppermint schnapps)	1c crushed peppermint candy canes	1/4t salt
2t vanilla	3 eggs	4oz semi~sweet chocolate

Preheat oven to 350. In large bowl, mix together sugar, butter, brandy, vanilla, almonds, candy and eggs.

Stir in flour, baking power and salt. Form into a long loaf and place on cookie sheet. Bake 25~30 minutes or until firm and softly cakelike. Remove from oven and let cool until cool enough to handle.

Slice into 1/2" diagonal slices and return to cookie sheet. Bake for another 15~20 minutes, turning once, until both sides are brown flecked and toasted.

Cool completely. Melt chocolate in microwave and stir well until totally lump free. Dip one side of each biscotti into chocolate and place on waxed paper to cool. Do not dip both sides in chocolate or biscotti will become soggy when stored.

Cool completely and store for up to 2 weeks in airtight container.

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