

HWL Double Chocolate Biscotti

A crisp-but-tender chocolate biscotti with deep cocoa flavor and chocolate chips.

Ingredients

- 1¾ cups + 2 Tbsp (235 g) all-purpose flour
- ¼ cup + 2 Tbsp (35 g) natural unsweetened cocoa powder
- 1 tsp baking soda
- ¾ tsp fine salt
- ½ cup (113 g) unsalted butter, room temperature
- ¾ cup + 2 Tbsp (175 g) granulated sugar
- 2 large eggs, room temperature
- 2 tsp vanilla extract
- 1 cup (170 g) semi-sweet chocolate chips

Method

- 1 Preheat oven to 350°F (175°C). Line a baking sheet with parchment paper.
- 2 Whisk together flour, cocoa powder, baking soda, and salt.
- 3 Cream butter and sugar until light and fluffy, 1–2 minutes. Scrape down bowl.
- 4 Add eggs one at a time, mixing well after each addition. Mix in vanilla.
- 5 Add dry ingredients to wet mixture and mix on low speed until just combined. Fold in chocolate chips.
- 6 Divide dough in half and shape into two logs about ¾-inch high and 2 inches wide.
- 7 Bake 35 minutes, until firm to the touch.
- 8 Cool 5 minutes, slice diagonally into ¾-inch slices.
- 9 Bake cut-side down 10 minutes. Flip and bake 5 minutes more if desired.
- 10 Cool completely on a rack.

Storage & Freezing

Store in an airtight container up to 2 weeks. Dough logs or baked biscotti may be frozen up to 3 months.

HWL Recipe Collection · Est. 2025

HWL Almond Chocolate Chip Biscotti

A classic, non-chocolate biscotti with slivered almonds and chocolate chips, using the same shaping and baking method as the double chocolate version.

Ingredients

- 2 cups (260 g) all-purpose flour
- 1 tsp baking powder
- $\frac{3}{4}$ tsp fine salt
- $\frac{1}{2}$ cup (113 g) unsalted butter, room temperature
- $\frac{3}{4}$ cup (150 g) granulated sugar
- 2 large eggs, room temperature
- 2 tsp vanilla extract
- $\frac{1}{4}$ tsp almond extract (optional)
- 1 cup (170 g) semi-sweet chocolate chips
- $\frac{1}{2}$ – $\frac{3}{4}$ cup (45–70 g) slivered almonds, lightly toasted and cooled

Method

Prepare using the same creaming, shaping, baking, slicing, and second-bake method as the HWL Double Chocolate Biscotti.