

# Hazelnut Chocolate Biscotti

Yield: 65 min  
Total Time: 95 min

Recipe from: <https://www.recipeschoose.com/recipes/classic-chocolate-biscotti-recipe-italian>

## Ingredients:

- 4 1/2 cups all purpose flour
- 2 cups granulated sugar
- 2 teaspoons baking powder
- 1/2 teaspoon salt
- 1 tablespoon grated orange rind finely
- 4 tablespoons orange juice freshly squeezed
- 8 tablespoons unsalted butter softened
- 4 large eggs room temperature
- 1 teaspoon pure vanilla extract
- 1/4 teaspoon almond extract pure
- 1 1/2 cups hazelnuts toasted, skins removed and chopped coarsely
- 1 cup dried cherries Bing or Rainier, chopped
- 1 cup chocolate chunks semi-sweet, chopped
- chocolate
- hazelnut
- 1 cup semisweet chocolate chunks melted
- 1/2 cup toasted hazelnuts chopped

## Nutrition:

1. Calories: 120 calories
2. Carbohydrate: 17 grams
3. Cholesterol: 15 milligrams
4. Fat: 6 grams
5. Fiber: 1 grams
6. Protein: 2 grams
7. SaturatedFat: 2 grams
8. Sodium: 40 milligrams
9. Sugar: 9 grams

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