

Health(ier) Cookies for the Holidays: Chocolate Biscotti

Ingredients

1 1/2 cups AP flour
1 cup whole wheat flour
3/4 cup granulated sugar
3/4 cup brown sugar
3/4 cup olive oil
1/2 cup cocoa powder
3 eggs large, beaten
1 Tbsp water
4 tsp baking powder
1 tsp almond extract

80 Calories per bar



Directions

Preheat the oven to 375 F

- Using an electric mixer on medium speed, blend ingredients together until well combined, 3-4 min. The dough will be sticky.
- Divide dough into 4 equal pieces. On each of the 2 baking sheets, shape 2 portions into logs about 14 in. long & 2 in. wide, keeping well apart from each other.
- Place baking sheets on separate oven racks and position them off to each side so they are not directly above or below each other. Bake for 12 min., then swap the sheets from one position to the other and continue baking for 12 min. longer, or until logs are firm to the touch.
- Transfer the cookie sheets to wire racks. Use a metal spatula to gently free the bottoms of the logs, but leave them on the sheets. Let them cool for 10 min.
- Cut each log crosswise into 12 bars & nudge the bars apart so there is space between them. Return biscotti to the oven, again staggering the sheet positions, & bake for 5 min. Swap the sheets & bake 5 min. longer, until slightly toasted.
- Transfer the biscotti to wire racks to cool. Store in a covered container.

Makes 48 bars.

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