

## Chocolate, Cherry & Hazelnut Biscotti

Makes 24 Servings

### INGREDIENTS

1/2 cup Hazelnuts  
1/2 cup Red Wine  
1/2 cup Dried Cherries  
1/2 cup Brown Sugar, Packed  
3 oz Bittersweet Chocolate - Coarsely Chopped  
1 1/2 tsp Vanilla Extract  
1 Egg  
1 Egg Yolk  
1 cup All Purpose Flour  
1/2 cup Cocoa  
1 tbsp Instant Espresso Powder  
1 1/2 tsp Baking Powder  
1/4 tsp Salt

### DIRECTIONS

1. Preheat oven to 350F.
2. Place hazelnuts on a baking sheet. Bake at 350F for 10 minutes, stirring once. Turn nuts out onto a towel. Roll up towel; rub off skins. Chop nuts.
3. Pour wine in a small microwave-safe bowl. Microwave at HIGH 1 minute. Add cherries and let stand for 30 minutes. Drain well.
4. Place sugar and chocolate in a food processor; process until chocolate is finely ground.
5. Place vanilla, egg and egg yolk in a large bowl; beat with a mixer at medium speed until blended (about 1 minute). Add sugar mixture; beat 1 minute.
6. Lightly spoon flour into a dry measuring cup, and level with a knife. Combine flour and remaining ingredients and stir with a whisk. Gradually add flour mixture to egg mixture beating until blended. (The dough will be very stiff.) Turn dough out onto a lightly floured surface and knead lightly several times. Divide dough in half; shape each portion into an 8-inch long roll. Place rolls on a baking sheet lined with parchment paper; pat each roll to a 1-inch thickness. Bake at 350F for 20 minutes. Remove from oven, and cool on a baking sheet for 10 minutes.
7. Reduce oven temperature to 325F.
8. Cut each roll diagonally into 12 slices. Place, cut sides down, on baking sheet. Bake at 325\* for 10 minutes. Turn cookies over; bake an additional 10 minutes (cookies will be slightly soft in center but will harden as they cool). Cool completely on wire rack.