

FiveMonstersPaleo

Nutty Chocolate Chip Biscotti (gf, df)



Prep time **15 active, plus 30 min resting**

Cook time **45 minutes, divided**

Yield **about 20 pieces**

Special tools needed **Electric mixer, silicone mats or parchment paper, baking sheet, knife**

Ingredients

- 2 ½ cups cassava flour
- 2 tsp baking powder
- ½ tsp fine salt
- ¼ tsp each cinnamon, cardamom, nutmeg
- 1 cup sugar (I use organic)
- 5 T coconut oil
- ½ tsp each almond and vanilla extracts
- 3 large eggs
- ¼ cup turbinado sugar for rolling
- ⅓ cup each toasted, semi-finely chopped pecans, hazelnuts, pistachios
- ⅔ cup mini dairy-free chocolate chips

Preparation

1. **Preheat the oven to 350 degrees F.** and line a baking sheet with a silicone mat or parchment paper.
2. **In a medium-sized mixing bowl,** whisk together the cassava flour, baking powder, salt, and spices. Set aside.
3. **In the bowl of an electric mixer,** beat together the sugar, coconut oil, and extracts on medium-high speed till somewhat fluffy and creamy, scraping down the bowl as needed. Because of the relatively low fat content, it won't be as creamy as most doughs at this stage. Add one egg at a time, beating on medium speed between each one just to combine.
4. **With the mixer off,** add about ⅓ of the dry ingredients, then beat on the lowest speed just to incorporate. Repeat with

remaining dry ingredients, $\frac{1}{3}$ at a time. This is just so that the dry ingredients don't fly all over the place when added.

5. **Add the toasted nuts and chocolate chips.** You may have to do this manually with a wooden spoon or sturdy spatula if this causes your mixer to labor too much.
6. **Turn the dough out** onto a silicone mat or large piece of parchment paper on the counter and knead a few times to make sure the nuts and chips are all well-incorporated.
7. **Divide the dough in half** and form each half into an 11-inch log. Roll each log in 2 T turbinado sugar, transfer to the prepared baking sheet, and flatten to about a 1-inch thickness.
8. **Use a sharp knife** to score each log diagonally across the tops and down the sides where you would like your final cuts to be, not cutting all the way through. The cuts should be about 1-inch apart.
9. **Bake the scored logs** at 350 for 25 minutes. Allow to cool on the baking sheet for about 30 minutes.
10. **Reduce oven temperature** to 300 degrees F.
11. **Carefully transfer each log** to a cutting board, and slice the biscotti along the scored lines, holding the log in place with your other hand right next to where you are cutting, to help prevent crumbling. Some crumbling is to be expected.
12. **Carefully transfer the cut biscotti** back to the baking sheet, placing cut-sides down.
13. **Bake at 300 for 10 minutes** on each side (20 minutes total), or if you do not wish to risk crumbling when flipping them, just

cook for 15 minutes total without flipping. Be aware that in this case, one side may be a bit more toasted than the other.

14. **Allow biscotti to cool completely** on the pan, and enjoy! Store biscotti in a sealed container at room temperature for up to one week.