

# LITTLE RED HEN

Upinngil Home Bakery, 411 Main Road, Gill, MA, 01354, 413-863-4431, www.Upinngil.com



## Whole Wheat Dark Chocolate Almond Biscotti

Makes about 30

*By far one of my favorite recipe creations, a uniquely delicious and healthy biscotti. Unusual in being low fat, with no oil or butter. Unsweetened chocolate chunks allow you to enjoy the deep chocolate flavor in it's purest and simplest form. Whole wheat flour and almonds add crunch and heartiness, more nourishing than you ever expected a sweet to be.*

Beat 4 eggs and sugar together for several minutes until color lightens. In separate bowl combine and mix whole wheat flour, cocoa, baking powder, and salt. Add chocolate chunks and almonds, stir to combine. Add dry ingredients to wet, mix thoroughly. Refrigerate dough for at least 1 hour.

Preheat oven to 350F. Line a large baking sheet with parchment paper. Turn out dough onto a generously floured surface, divide into three equal pieces. Shape each piece into an 18 inch log and transfer to baking sheet. Beat remaining egg in small bowl and brush over logs. Sprinkle them



with the raw sugar.

Bake, rotating pan halfway through until logs are just firm to the touch 25-30 minutes. Remove from oven and cool at least 20 minutes.

Transfer logs to cutting board. Using a knife cut  $\frac{3}{4}$  inch slices on the diagonal. Place a wire rack on a large rimmed baking sheet. Arrange slices, cut side down, on wire rack. Bake 7-10 minutes.

Variations: Bittersweet chocolate chips can be substituted for unsweetened chocolate. Granulated sugar can be substituted for raw cane sugar.

*Recipe created by Sorrel Hatch, adapted from Martha Stewart's Baking Handbook.*

Ingredients	
Eggs	5
Sugar	1 $\frac{3}{4}$ c.
Upinngil Whole Wheat Flour	3+ c.
Cocoa Powder	$\frac{1}{4}$ c.
Baking Powder	1 tsp.
Salt	1 tsp.
Unsweetened chocolate, in bite-sized chunks	2 c. (12 oz.)
Almonds	1 $\frac{1}{2}$ c.
Raw cane sugar	1 tbs.