

Chocolate, Raspberry and Walnut Whole Wheat Biscotti

Ingredients

2 1/4 cups whole wheat pastry flour
1 tsp. baking powder
1/4 tsp. salt
1 cup brown sugar
3 large eggs
1 tsp. vanilla extract
1 cup freeze dried raspberries
1/2 cup dark chocolate chips
1/4 cup walnuts



Instructions

1. Chop walnuts.
2. Place a rack in the center of the oven and preheat the oven to 350 degrees F. Line a baking sheet with parchment paper.
3. Sift together the flour, baking powder, and salt.
4. Beat the sugar, eggs, and vanilla on medium speed until fluffy. Add the dry ingredients to the batter and mix until a sticky dough forms.
5. Carefully fold the raspberries, chocolate, and walnuts into the dough. Take care to prevent the raspberries from crumbling.
6. Transfer the dough onto a clean floured surface and divide it in half. Form each half into a rough 10 x 2 log. Transfer each log to the prepared baking sheet and bake for 30 minutes., until golden brown. Remove the logs and let them cool for 12 minutes.
7. Reduce the oven temperature to 300 degrees F. Using a serrated knife, slice each log diagonally into 3/8 thick sections. Transfer the cut slices back onto parchment paper and bake until golden and crisp throughout, about 10 minutes on each side.
8. Remove the biscotti from the oven and allow them to cool completely on a rack before serving.