

Chocolate Hazelnut Biscotti

Amount	Measure	Ingredient - Preparation Method
1 1/3	cups	all-purpose flour
1/2	teaspoon	baking powder
1/2	teaspoon	baking soda
1/4	teaspoon	salt
1/2	cup	butter - softened
1/2	cup	chocolate hazelnut spread
1/2	cup	sugar
1/2	cup	brown sugar
1		egg
1	teaspoon	vanilla extract
3/4	cup	chopped hazelnut - toasted

Preheat oven to 375.

In a medium bowl combine the flour, baking powder, baking soda, and salt. Set aside.

In another medium bowl, combine the butter, chocolate hazelnut spread, sugar and brown sugar. Using an electric mixer, cream the ingredients together, about 4 minutes. Add the egg and vanilla and beat until smooth, about 1 minute. Using a wooden spoon or rubber spatula, stir in the flour mixture until just combined. Add the hazelnuts and stir until just combined.

Using a tablespoon, measure, spoon out the cookie dough onto a cookie sheet, spacing the mounds about 4 inches apart. Use the tines of a fork to flatten the cookie dough. Bake until lightly golden around the edges, about 10 to 12 minutes. Use a metal spatula to transfer the cookies to a wire rack and let cool.

Yield: "36"