

Ingredients

- 2 Cup – All Purpose Flour
- 3/4 Cup + 3 Tbs – Cocoa Powder
- 1.5 tsp – Salt
- 1 tsp – Baking Soda
- 1 Cup + 5 Tbs – Brown Sugar, lightly packed
- 3/4 Cup – Granulated Sugar
- 4 Tbs – Butter, room temperature
- 1 Tbs + 1 tsp – Vanilla Extract
- 1 Tbs – Instant Espresso (Or Instant Coffee)
- 4 – Large Eggs (one whisked, for wash)
- 7.5 Ounces – Chocolate Chips
- 2 Tbs – Raw Sugar (or Turbinado)

Instructions

- Preheat oven to 350°F and line a baking tray with parchment paper.
- Sift together flour, cocoa powder, salt, and baking soda in a bowl. Set aside.
- In a mixer cream together brown sugar, granulated sugar, and butter for 5 minutes at medium speed. Add in vanilla extract and instant espresso and mix for 15 seconds to combine. Add three eggs (reserve the last egg for later) one at a time to mixer while it is running on low.
- Add sifted flour mixture and mix on low speed until the dough comes together. Add in chocolate chips and mix to combine.
- Place dough on a floured surface and divide into 2 balls. Shape into loaves about 2 inches wide and transfer to the prepared tray. Flatten slightly and brush with egg wash. Sprinkle with raw sugar and bake for 45-50 minutes, or until knife inserted into the center comes out clean. Remove biscotti loaves from oven. Allow to cool 10 minutes, and then transfer to a rack to cool completely.
- Drop heat of the oven to 325°F. Using a serrated knife, cut cooled biscotti loaves into 1/2 inch slices. Place on a baking tray lined with parchment paper. Bake in oven until biscotti are firm and crisp, 15-20 minutes. Allow to cool and store in an airtight container.