Perfect with our Cabernet. Crisp, no butter recipe that is easy and delicious.

Milk Chocolate Biscotti

7 ounces whole blanched almonds -- skinned
7 ounces milk chocolate or semi-sweet; chips work fine; avoid commercial chocolates like Hershey's
1 3/4 cups sifted unbleached flour
1 teaspoon baking soda
1/8 teaspoon salt
1/3 cup unsweetened cocoa powder
1 cup granulated sugar
4 large eggs
1 teaspoon vanilla extract

Toast the almonds in a shallow pan in a preheated 350- degree oven for 12 to 15 minutes, until lightly colored, shaking the pan once or twice and until you can smell the almonds.

Cut or break the chocolate into small pieces and place it in the bowl of a food processor fitted with the metal chopping blade.

Sift together the flour, baking soda, salt, cocoa and sugar. Add about 1 cup of the flour mixture to the chocolate. Process for about 30 seconds, or until the chocolate is fine and powdery.
In a large bowl, mix together the processed ingredients with the remaining sifted dry ingredients.
Stir in the almonds.
In a small bowl, beat the eggs with the vanilla just to mix. With a large rubber or wooden spatula stir the egg mixture into the dry ingredients, keep going until all is absorbed.

Now place two 20-inch lengths of plastic wrap on the work surface.

To shape two loaves, dab spoonfuls of dough down the middle of each piece of plastic wrap. Each strip should be 13 to 14 inches long. Flatten the tops. Lift the two long sides of the plastic wrap (hold them together as close as hands, press on the plastic wrap to smooth the dough and shape it into an even strip 14 to 15 inches long, 2 1/2 to 3 inches wide and 3/4 inch thick (no thicker), with squared ends. If the strips of dough are thicker than they should be, the baked strips will not slice neatly.

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Transfer to a cookie sheet and place in the freezer for about 2 hours (or as much longer as you wish), until firm enough to retain the log shape when the plastic wrap is removed.
To bake, adjust two racks to divide the oven into thirds.
Preheat oven to 300 degrees. Line two large cookie sheets with baking parchment or aluminum foil.

To transfer the frozen dough to the sheets (the dough may still be a bit sticky; if so, it is okay), open the two long sides of plastic wrap on top of one strip of dough and turn the dough upside down on the lined sheet, placing it diagonally on the sheet. Slowly peel off the plastic wrap. Repeat with the second strip and the second sheet.

Bake the strips in the preheated oven for 1 hour, reversing the sheets top to bottom and front to back once during baking to ensure even baking. During baking the strips will spread out (7 to 8 inches wide).

After 1 hour of baking, reduce the oven temperature to 275 degrees and remove the sheets from the oven. Immediately, with a wide metal spatula, release a strip from the parchment or foil and place it on a board.

Repeat with the second strip.

Use a pot holder or a folded towel to hold one of the hot strips in place, and use a serrated French bread knife to cut the strip crosswise into slices 1/2 to 3/4 inch wide. Repeat with the second strip.

Place the slices, standing upright, on unlined cookie sheets with a little space between them.
Return to oven to bake at 275 degrees for 40 minutes, reversing the sheets top to bottom and front to back once during baking.

Let cool and store in an airtight container.

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