

Chocolate Biscotti

In a pretty jar or tin, these twice-baked cookies keep their crunch for more than a week.

2 cups all-purpose flour	6 Tbsp (3 oz.) unsalted butter, softened
1/2 cup unsweetened cocoa powder	1 cup sugar
3/4 tsp baking soda	2 large eggs, lightly beaten
1/2 tsp baking powder	3/4 cup dried cranberries
1/2 tsp salt	3/4 cup mini chocolate chips



1. Sift together dry ingredients. Beat butter and sugar together until very smooth, then beat in the eggs. Mix in dry ingredients until blended. Fold in cranberries and chips.
2. Divide dough; put pieces on opposite sides of a parchment-lined baking sheet. Shape each into a 12-inch-long, 1/2-inch-thick log. Bake at 350°F for 25 minutes; cool 20 minutes.
3. Slice into 1/2-inch-thick cookies. Stand them up on the baking sheet; bake for 15 minutes. Cool to room temperature.

Makes 48. Per serving: 70 calories, 12g carbs, 1g protein, 15mg cholesterol, and 2.5g fat.