



The secret to being a good cook is to use great ingredients. The secret to being a great cook is to use your ingredients with love. MH

Chocolate and Skor Chip Biscotti

Preheat the oven to 350* F

2 cups flour
½ cups good-quality cocoa powder
1 teaspoon baking soda
1/4 teaspoon salt
½ cup butter
2 large eggs, at room temperature
1 cup sugar
1 cup Skor baking bits
½ cup chocolate chips

In a small bowl, stir together the flour, cocoa powder, baking soda, and salt.

In the bowl of your stand mixer, beat butter with sugar until light and fluffy add eggs and beat well

Gradually blend in the dry ingredients, then mix in the Skor bits and the chocolate chips until the dough holds together.

Line a baking sheet with parchment paper. Divide the dough in half. On a lightly floured surface, roll the dough into two logs the length of the baking sheet. Transfer the logs onto the baking sheet, evenly spaced apart.

Gently flatten the tops of the logs and bake for 25 minutes.

Remove the cookies from the oven and cool 10 minutes.

Reduce oven heat to 300°F

On a cutting board, use a serrated bread knife to cut the cookies into 1/2-inch slices. Lay the cookies cut side down on baking sheets and return to the oven for 20 to 30 minutes, turning the baking sheet midway during baking.

Cool the cookies completely on a cooling rack then store in an airtight container for up to two weeks.