

Best Choice[®] Almond Biscotti

Ingredients:

- 1 package Best Choice chocolate cake mix
- 1 cup Best Choice all-purpose flour
- 1/2 cup Best Choice butter, melted
- 2 Best Choice large eggs, room temperature
- 1/4 cup Best Choice chocolate syrup
- 1 teaspoon Best Choice vanilla extract
- 1/2 teaspoon Best Choice almond extract
- 1/2 cup Best Choice slivered almonds
- 1/2 cup Best Choice miniature semisweet chocolate chips
- 1 cup Best Choice white baking chips
- 1 tablespoon Best Choice shortening

Instructions:

Preheat oven to 350°. In a large bowl, combine cake mix, flour, butter, eggs, chocolate syrup and extracts until well blended. Fold in almonds and chocolate chips. Divide dough in half.

On ungreased baking sheets, shape each portion into a 12x2-in. log.

Bake 30-35 minutes or until firm to the touch. Let cool on racks 20 minutes.

Using a serrated knife, cut diagonally into 1/2-in. slices. Place on ungreased baking sheet cut side down. Bake 10-15 minutes or until firm. Remove from

pans to wire racks to cool completely. Meanwhile, melt baking chips and shortening; stir until smooth.

Drizzle over biscotti; let stand until set. Store between pieces of waxed paper in airtight containers.



3 WAYS TO USE
Best Choice
Cake Mix