

# Chocolate Cherry-Almond Biscotti

Chunks of dark chocolate, nutty almonds, and fruity cherries are a flavor trio that makes these biscotti really stand out. Dip them in coffee for an ultrasatisfying afternoon pick-me-up.

1¼ cups all-purpose flour  
1¼ cups whole-wheat pastry flour or regular whole-wheat flour  
1½ teaspoons baking powder  
½ teaspoon salt  
½ cup sugar  
2 large eggs  
¼ cup olive oil  
1 teaspoon finely grated orange zest  
1 teaspoon vanilla extract  
½ cup dried tart cherries, finely chopped  
½ cup raw almonds, finely chopped  
2 ounces good-quality dark chocolate (60–70% cocoa solids), finely chopped

SERVES 12  
SERVING SIZE:  
1 BISCOTTI

FIBER: 2G;  
CHOL: 35MG;  
SODIUM: 178MG

PER SERVING  
CALORIES: 228;  
TOTAL FAT: 10G  
MONO: 6G,  
POLY: 1G;  
SAT: 2G,  
PROTEIN: 5G;  
CARB: 31G;

EXCELLENT  
SOURCE OF  
THIAMIN

GOOD  
SOURCE OF  
PROTEIN  
RIBOFLAVIN

Preheat the oven to 350°F.

In a medium bowl, whisk together the flours, baking powder, and salt. In a large bowl, beat together the sugar, eggs, oil, orange zest, and vanilla until well combined. In batches, add the flour mixture until the mixture forms a dough. Stir in the cherries, almonds, and chocolate.

Transfer the dough to a floured work surface and knead several times. Shape into a log about 10 inches long and 3 inches wide. Transfer to a parchment lined baking sheet and bake for 25 minutes.

Transfer to a wire rack and let cool for 15 minutes.

With a serrated knife, cut the log across at a diagonal into ½-inch-thick slices. Arrange on the baking sheet, cut side down, and bake for 10 minutes. Turn the cookies over and bake until golden, 5 to 10 minutes longer. Transfer to a wire rack to cool. Keep the biscotti stored at room temperature in an airtight container, where they will keep for about a week.