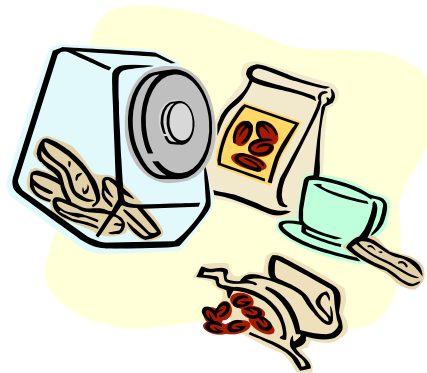


# Low Fat Chocolate Biscotti

## Ingredients

- 2 cups all-purpose flour
- 1 cup sugar
- 1/2 cup cocoa powder (sifted)
- 1 teaspoon baking powder
- 1/2 teaspoon ground cinnamon
- 1/2 teaspoon baking soda
- 1/4 teaspoon salt
- 3/4 cup egg substitute
- 1 tablespoon vanilla extract
- 1/2 cup whole almonds
- 1/2 cup dried cherries



## Directions

1. Preheat oven to 350 degrees F. Prepare a large cookie sheet with parchment paper.
2. Mix together the dry ingredients in a medium bowl: flour, sugar, cocoa powder, baking soda, salt, baking powder and cinnamon until well combined.
3. Stir in egg substitute and vanilla first then almonds and cherries.
4. Place the dry dough on a dry and clean surface. Dust it with flour and knead the dough a few times to make sure the nuts and cherries are evenly spread around the dough.
5. Divide the dough into two parts and roll each into two logs about 12-15 inches long and about 1 inch thick.
6. Bake for about 25 minutes on prepared cookie sheet on the middle rack (will burn if on bottom rack) until somewhat firm. Cool the logs to room temperature for about
7. 20 minutes. Should be even firmer once cooled.
8. Now you will prepare the cookies for the second baking. Cut them with a large serrated knife (dough must be ready, must be firm enough to cut or you will tear the dough apart) into 3/4 to 1 inch thick long slices.
9. Place new piece of parchment paper onto 2 cookie sheets and place the slices on them about 1/2 to 1 inch apart. If you only have one cookie sheet then just bake one batch at a time.
10. Bake for about 16 minutes (8 minutes on each side) until lightly toasted.
11. Cool them on baking sheet first for about 10 minutes then on wire rack.