



Crispy and full of coffee flavor, these biscotti are a welcome treat. The big chunks of hazelnuts work so well with the espresso, and the salted caramel chips add a rich, sweet afternote.

Hazelnut Biscotti

Ingredients

2 cups flour	1/3 cup cooled espresso
1/2 cup sugar	1 tablespoon milk
1/2 teaspoon baking soda	1 teaspoon vanilla extract
1/2 teaspoon baking powder	1 cup salted caramel chips
1/2 teaspoon salt	3/4 cup hazelnuts, coarsely chopped
1/2 teaspoon cinnamon	
1/4 teaspoon ground cloves	
1 egg + 1 egg yolk	
1/4 cup butter, room temperature	

Instructions

Preheat your oven to 350°F and line your cookie sheet with parchment paper or a silicone mat. Sift the flour, sugar, baking soda, baking powder, salt, cinnamon, and ground cloves and place them into a mixer fitted with a paddle attachment. Blend the egg, and egg yolk into the cooled espresso. While mixing the flour, pour the espresso mixture in. Add the milk and butter. The mixture will be crumbly.

Add the hazelnuts and the salted caramel chips. Using your hands, shape the dough into 1 1/4" high x 2" wide x 6" long logs and place onto the prepared cookie sheet. Bake for 35 minutes. Once cooked, remove the logs from the cookie sheet and transfer to a cutting board. While warm, cut the logs into 1/2" thick slices and place the pieces cut side down back onto the cookie sheet. Bake for an additional 5 minutes and turn the biscotti over and bake for an additional 5 minutes on the other side. Cool on a wire rack.

Makes 32 to 36 biscotti.