

Get Fresh Cooking Shows – July 22 & 23

July 22—Cohen/Yanikoski (Pat prefers to do it with mixmaster)

Chocolate Walnut Biscotti– Pat Yanikoski

Makes 24 pieces in two loaves

½ C (1 stick) butter, softened

2 eggs

1 t vanilla

2 C flour

1.5 t baking Powder (or other)

¾ t salt

4 squares semi-sweet chocolate chopped, or semi-sweet mini-morsels, 6 oz.

1 C chopped walnuts

Directions: Preheat oven to 325 degrees. Beat butter and sugar until light and fluffy in mixmaster. Beat in eggs and vanilla. Mix in flour, baking powder and salt, slowly so it doesn't powder all over. Stir in chocolate and walnuts.

Shape dough into 2 14 X 1.5" slightly-flattened logs. Place 2 inches apart on greased and floured cookie sheet.

Bake 25 minutes or until lightly browned. Remove from oven and place on cutting board; cool 5 minutes. Using serrated knife, cut each log into diagonal slices about ¾" thick. Place slices upright on cookie sheet ½" apart. Bake 10 minutes or until lightly dry. Remove from oven and cool on wire racks.