



# CHOCOLATE ALMOND BISCOTTI

## INGREDIENTS

- 1 package DUNCAN HINES Moist Deluxe Dark Chocolate Cake Mix
- 1 cup all-purpose flour
- 1/2 cup (1 stick) butter or margarine, melted
- 2 eggs
- 1 teaspoon almond extract
- 1/2 cup chopped almonds
- White chocolate melted (optional)

## INSTRUCTIONS

1. Preheat oven to 350 degrees. Line 2 baking sheets with parchment paper.
2. Combine cake mix (both packets), flour, butter, eggs, water and almond extract in mixing bowl. Beat at low speed until well blended; stir in almonds. Divide dough in half. Shape each half into 12 x 2" log. Place logs on prepared baking sheets.
3. Bake at 350 degrees for 30-35 minutes or until toothpick inserted in center comes out clean. Remove logs from oven and let cool on baking sheets for 15 minutes. Using a serrated knife, cut logs into 1/2" slices. Arrange slices on baking sheets.
4. Bake biscotti 10 minutes. Remove to cooling racks; cool completely.
5. Dip one end of each biscotti in melted white chocolate, if desired. Allow white chocolate to set at room temperature before storing biscotti in airtight container.

Makes about 2 1/2 dozen cookies

*Recipe from the Favorite Brand Name*

*Cake Mix Magic in Minutes*

*Page 76*