

Chocolate Dipped Almond Biscotti

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| PREP TIME 20 min. | COOK TIME 50 mins | TOTAL TIME 70 mins | MAKES 14-28 cookies |
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SEASON: Fall

WEEKS: 1-3, 13 & Living Wildfit



INGREDIENTS

Cookies:

- 4 Tablespoons of nut oil (coconut, hazelnut, macadamia nut all work well)
- ½ cup coconut sugar
- 2 large eggs
- 1 ½ teaspoons vanilla extract
- ½ cup tapioca flour
- 2 cup blanched almond flour
- 1 cup ground sunflower seeds

- 1 teaspoon baking powder
- ½ teaspoon salt

Chocolate Sauce:

- ⅓ cup of raw cacao
- ⅓ cup honey
- ⅓ cup cacao butter

- Chopped/sliced almonds for topping

PREPARATION

1. Preheat the oven to 350 degrees F. Line a baking sheet with parchment paper.
2. In a mixing bowl, beat the oil and coconut sugar together until creamy.
3. Add the eggs and vanilla extract and mix until well combined.
4. In a medium bowl, whisk together the almond flour, tapioca flour, baking powder and salt.
5. Add the flour mixture to the wet ingredient and stir until combined, scraping down the sides of the bowl as needed.
6. Grind the sunflower seeds into a meal/flour (if not already done) and add to the dough, stirring to combine well.
7. Turn dough out onto the prepared baking sheet, shape into a long rectangle about 4x9 inches and ½ inch thick.
8. Bake for 20-25 minutes, until lightly golden and the center of the logs is almost firm. Remove from the oven and let the log cool for about 10 minutes. Don't wait too long or it will be too hard and crumbly!

9. Use a sharp knife to cut the logs into biscotti shape, on the diagonal or straight across as preferred. Press straight down with the knife, rather than sawing.
10. Place the biscotti, cut side up, on the baking sheet. Bake for 10 more minutes, then flip over to the other side for another 10 minutes so that both are golden and dry. The centers of the cookies will crisp more as they cool.
11. Once cooled, you may choose to coat them in chocolate frosting and sprinkle on chopped or sliced almonds. To make the frosting, melt the cacao butter, then stir in the cacao powder and honey. If you can't find cacao butter you can use coconut oil, however it will melt and get a bit messy at warmer temperatures so you may want to use less chocolate.
12. Store biscotti in an airtight container at room temperature for 1-2 weeks or in the freezer for 3 months.