



The header features a central purple label with the word "Recipes" in a white cursive font. To the left of the label are icons for a measuring cup, a rolling pin, and a whisk. To the right are icons for a bowl and a spatula. A dotted line runs horizontally through the center of the page, passing behind the label and icons.

Recipes

TRIPLE CHOCOLATE BISCOTTI BROWNIES

Italian biscotti is traditionally baked twice to remove all the moisture, but Grandfather Alberto Americanized these delicious treats by baking them only once. You might even call them half-baked. They are 100% delicious!



- 2 cups flour
- 1 cup cocoa powder (*optional: dark chocolate cocoa powder*)
- 1 tsp salt
- 1 tsp baking soda
- ¼ cup butter, room temperature
- 2 cups brown sugar
- ¼ cup granulated sugar
- 1 Tbsp vanilla
- 1 Tbsp chocolate liqueur or brewed coffee
- 3 large eggs, one at a time
- 1 cup dark chocolate chips

Preheat oven to 325.

Sift together the flour, cocoa, salt and baking soda. In a separate bowl, cream the butter and sugars until well mixed. Add the vanilla and liqueur or coffee. Mix well, scraping bowl. Add one egg at a time, mixing well between additions. Add the dry ingredients and mix gently just until incorporated. It's okay if the batter is a little lumpy. Fold in the chocolate chips.

Line two baking sheets with parchment paper. Form four long, narrow loaves, two on each sheet. Bake until slightly cracked on top, about 25-30 minutes. Remove from oven, cool, and cut into brownies.