

Chocolate Chip Cookies Disguised as Biscotti

- 1/4 cup (1/2 stick) unsalted butter
- 1/2 cup sugar
- 1 egg
- 1 1/2 teaspoon vanilla
- Grated rind of 1 small orange
- 1 c. plus 2 tablespoons flour
- 3/4 teaspoon baking powder
- Dash of salt
- 1/2 cup toasted, coarsely chopped walnuts (see note)
- 1/4 cup chocolate chips

In a mixing bowl, beat butter with a hand-held electric mixer or by hand until light and fluffy. Add sugar and beat until creamy. Beat in egg. Mix in vanilla and orange rind, scraping sides of bowl.

In another bowl, stir together flour, baking powder and salt. Stir flour mixture into butter mixture. (Do not overbeat or cookies will be tough.) Stir in nuts and chocolate chips by hand. (Dough will be firm.)

Shape dough into a log that is 12 inches long, 2 inches wide and 3/4 inch to 1 inch high. Using a spatula, place log on a greased and floured baking sheet.

Bake in a preheated 325 degree oven until light brown, about 30 minutes. Remove from oven and reduce oven temperature to 300 degrees. Using the spatula, carefully remove log to a wire rack and let cool for 5 minutes.

On a cutting board, cut log into 12 (1-inch-wide) slices, cutting on the diagonal. Place each slice on its side on baking sheet.

Toast biscotti in 300 degree oven for 20 minutes. Flip over and bake until golden brown on both sides and hard to the touch, another 20 minutes.

Any biscotti that aren't eaten immediately can be stored in an airtight container at room temperature or frozen. If frozen, let thaw, then warm in a preheated 325 degree oven for 5 to 10 minutes to recrisp.

Makes 12 biscotti

Note: To toast walnuts, place on a baking sheet and toast in a preheated 325 degree oven for 8 to 10 minutes. Immediately remove from oven and baking sheet so nuts don't continue to brown.