

Chocolate-Chip and Pistachio Biscotti

Ingredients:

- 2 Cups of all purpose Flour
- 1 Cup of Sugar
- 1/2 Cup of Old Fashioned Oats
- 1 Teaspoon of Baking Powder
- 1/2 Teaspoon of Baking Soda
- 1/2 Teaspoon of Kosher Salt
- 3 large Eggs, lightly beaten
- 4 Tablespoons of Vegetable Oil
- 1 Tablespoon of grated Orange Zest (the bright orange skin with no white peel)
- 2 Teaspoons of grated Lemon Zest (the bright yellow skin with no white peel)
- 1 and $\frac{1}{2}$ Teaspoons of Vanilla Extract
- 1 Teaspoon of Almond Extract
- 1 cup of unsalted shelled Pistachios
- 6 ounces of Semi-Sweet Chocolate-Chips
- 3 pieces of Parchment Paper
- Margarine for greasing 3 Cookie Sheets

Directions:

1. Pre-heat the oven to 350 degrees
2. Grease 3 cookie sheets with Margarine and cover with Parchment Paper.
3. Mix the first 6 ingredients together in an electric mixer at a slow speed for about one minute.
4. In another bowl combine the Eggs, Vegetable Oil, Orange and Lemon Zest, Vanilla, and Almond extract. Once the dry ingredients have been blended, add the Egg mixture to the mix, turning the mixer down to slow speed.

5. Once the batter forms a heavy dough-like consistency, stir in the Chocolate-Chips and Pistachios by hand. Then divide the dough into two balls.
6. Put flour on your counter surface and on your hands. Shape the two balls of dough into two, 10 inches X 2 inch logs, and place them 4 inches apart on the same parchment-covered cookie sheet. Bake for 35 minutes.
7. Remove the cookie sheet from the oven and place on a wire rack to cool for 15 minutes. While the logs are cooling, turn the oven temperature down to 250 degrees. Slice the baked logs on the diagonal into 1/2 inch wide cookies.
8. Put the cookies cut-side down on the other 2 greased and parchment-covered cookie sheets. Bake them for 20 minutes, with one sheet on a rack in the upper third of the oven and the other sheet on a rack in the bottom third of the oven. After 20 minutes, switch the sheets up and down and bake the cookies for another 20 minutes.
9. Remove the cookie sheets from the oven and let the Biscotti cool ... enjoy!
10. These cookies can be stored in an air-tight container for about 5 days or put in double baggies and kept in the freezer for 2 months.
11. As there are nuts in this recipe, be careful not to serve these cookies to children with nut allergies. Also, keep in mind, these Biscotti are very hard and crunchy; be careful when serving them to young children with loose teeth. They are very yummy, and get softer, when they are eaten after having been dipped in milk.

Guess where Susie and Bennett got this recipe? You'll find out in the second book of the series, Olympic Dreams!