

# Chocolate Drizzled Espresso Biscotti

3 eggs

1 cup (200 grams) sugar

3/4 cup (177 ml) oil

1 teaspoon baking powder

1 cup (100 grams) almond flour

3 cups (375 grams) flour (*if substituting flour for almond flour (omitting almond flour) add an additional 80 grams or 2/3 cup of flour to flour amount*)

1 teaspoon vanilla

1 teaspoon salt

1 rounded teaspoon espresso powder

Chocolate drizzle topping:

1/2 cup (100 grams) chocolate chips

1 teaspoon coconut oil

Directions:

Preheat the oven to 325 F/170 C.

In a mixing bowl beat together the eggs and sugar till foamy and combined. Slowly add the oil to the mixture, it will somewhat resemble mayonnaise in consistency (not exactly, so don't worry).

And the baking powder, vanilla, salt, and espresso powder and slowly add the almond flour and regular flour to the mixture, beating till a thick but fairly loose batter forms. Either using gloves or your hands oil them well and lightly oil the dough as well with oil or spray oil. Take a rimmed baking sheet, put a piece of parchment paper on it and form three logs on the baking sheet.

Warning! It will be a very loose dough that sort of oozes out of your hands. That's correct! Pat them lightly into shape. They will be very flat, don't worry, they will rise somewhat in the oven.

Bake in preheated oven for 30 minutes. Remove from oven and while still warm, and using a sharp serrated knife, cut each and every log into 1 inch (2.54 cm) wide slices and turn the slices carefully on their side and return to the oven and continue baking them for an additional approximate 12 to 15 minutes or till they are light brown and remove from oven. They will continue to harden as they cool.

In a microwave bowl place the chocolate chips and coconut oil and microwave together for approximately one and a half minutes (at intervals) until melty but still bits of chocolate can be seen, stir to continue melting until glossy. Turn the biscotti right side up. Using the same fork, whisk or spoon that you stirred it together with, drizzle the chocolate over the biscotti with a generous hand. Let cool till biscotti finishes hardening up and the chocolate hardens and sets.