

# Coffee-Macadamia Nut Biscotti

Isabel Ches



Recipe courtesy of Food Network Kitchen

From: Food Network Magazine

Level: Easy

Total: 1 hr 45 min

Prep: 1 hr

Cook: 45 min

Yield: 30 to 35 cookies

## Ingredients:

- 2 3/4 cups all-purpose flour
- 1/2 cup ground coffee
- 1 tablespoon unsweetened cocoa powder
- 1 teaspoon baking soda
- 1/2 teaspoon ground cinnamon
- 1 cup sugar
- 2 tablespoons unsalted butter, at room temperature
- 1/4 cup honey
- 1 teaspoon vanilla extract
- 3 large eggs
- 3/4 cup macadamia nuts, roughly chopped
- 1 12-ounce bag white chocolate chips
- 2 1/2 cups sweetened shredded coconut, toasted

## Directions:

- 1** Preheat the oven to 350 degrees F line a baking sheet with parchment paper. Whisk the flour, coffee, cocoa powder, baking soda and cinnamon in a medium bowl. Combine the sugar, butter, honey, vanilla and eggs in a large bowl with a mixer on medium-high speed. Reduce the mixer speed to low; beat in the flour mixture until just combined. Stir in the macadamia nuts with a wooden spoon.
- 2** Form the dough into two 3-by-8-inch logs on the prepared baking sheet, about 3 inches apart. Bake until browned, about 25 minutes. Let cool 10 minutes, then transfer to a cutting board. Cut into 1/2-inch-thick slices using a serrated knife.
- 3** Reduce the oven temperature to 325 degrees F. Arrange the slices cut-side down on the baking sheet; return to the oven and bake 20 more minutes, flipping the cookies halfway through. Let cool 10 minutes on the baking sheets, then transfer to racks to cool completely.
- 4** Melt the white chocolate chips in a heatproof bowl set over a saucepan of simmering water (do not let the bowl touch the water), stirring until smooth. Dip the biscotti partway into the melted chocolate, then roll in the coconut. Place on a baking sheet lined with fresh parchment; refrigerate until set, about 30 minutes.