



Makes: 22-24 biscotti

Prep Time: 20 minutes Bake Time: 1 hour & 15 minutes

Total Time: 2 hours

Nutella-Filled Biscotti

Ingredients

- 1/2 cup unsalted butter, softened
- 1/3 cup granulated sugar
- 1/4 cup firmly packed light brown sugar
- 2 large eggs, room temperature
- 1 tsp vanilla bean paste or vanilla extract
- 1/2 tsp almond extract
- 2 & 1/4 cups all-purpose flour
- 1 tsp baking powder
- 1 tsp kosher salt
- 1/2 cup chocolate hazelnut spread
- 3 tbsp very finely chopped dry-roasted hazelnuts
- Chocolate Hazelnut Glaze
- Garnish: chopped dry-roasted hazelnuts

Chocolate Hazelnut Glaze:

- 1 cup confectioners' sugar, sifted
- 1/4 cup chocolate hazelnut spread
- 2 tbsp water
- 1/8 tsp kosher salt

Instructions

Preheat oven to 325°F. Line a baking sheet with parchment.

In the bowl of a stand mixer fitted with the paddle attachment, beat butter and sugars at medium speed until fluffy, about 3 minutes, stopping to scrape sides of bowl. Beat in eggs,

vanilla bean paste, and almond extract. (Mixture may look a bit broken, but dough will come together.)

In a medium bowl, whisk together flour, baking powder, and salt. With mixer on low speed, gradually add flour mixture to butter mixture, beating until combined.

Divide dough in half. Shape half of dough into a rough 6 & 1/2 x 5-inch rectangle. (Keep remaining dough covered to prevent it from drying out.) Place dough rectangle on a lightly floured sheet of parchment on top of dough. Roll dough between parchment into a 12 x 8-inch rectangle; lightly flour dough on both sides to prevent sticking as needed. Remove top parchment.

Using a small offset spatula, spread half of chocolate hazelnut spread on top of dough, leaving a 1/2-inch border around edges. Sprinkle with half of very finely chopped hazelnuts. Starting on one short side and using parchment to help support, roll up dough, jelly roll style. Pinch ends to seal, and tuck edges under to create a rectangular block (about 1 inch tall). Place dough, seam side down, on prepared pan. Repeat procedure with remaining dough. Space dough rectangles 3 to 4 inches apart on prepared pan.

Bake until golden brown and edges are set, 35 to 40 minutes. (Dough will crack along the top a little--this is normal.) Let cool on pan for 10 minutes. Leave oven on.

Carefully transfer dough to a cutting board. Using a serrated knife, carefully cut dough diagonally into 3/4-inch-thick slices. Place slices, cut side down, 1 inch apart on parchment-lined baking sheets.

Bake until toasted and centers are mostly dry and firm, 30-37 minutes (see Chef's Note), turning biscotti halfway through baking. Remove from pan, and let cool completely on a wire rack.

Drizzle or spread Chocolate Hazelnut Glaze onto cooled biscotti. Garnish with chopped hazelnuts, if desired. Serve immediately, or let stand until glaze is set, about 30 minutes.

Chocolate Hazelnut Glaze:

In a small bowl, stir together confectioners' sugar, chocolate hazelnut spread, 2 tablespoons water, and salt until smooth and well combined. Use immediately.

Chef's Notes:

This recipe produces crisp biscotti. If you prefer yours with a slightly softer texture, you can toast them for a shorter period of time.

Recipe from Bake from Scratch