Almond Biscotti

 1 and 1/4 cups (175g) whole almonds, such as Diamond of California Whole Almonds 1

 2 cups + 1 Tablespoon (258g) all-purpose flour

 1 cup (200g) packed light or dark brown sugar

 1 teaspoon baking powder

 1/4 teaspoon ground cinnamon

 1/2 teaspoon salt

 1/4 cup (60g) unsalted butter, cubed

 3 large eggs

 1 Tablespoon (15ml) canola oil

 1 teaspoon vanilla extract

 egg wash: 1 large egg beaten with 1 Tablespoon (15ml) milk

 8 ounces semi-sweet chocolate, chopped

Put almonds on baking sheet and roast 15 minutes at 300. Shaking every 5 minutes.

Place almonds in food processor and pulse until coarsely chopped.

Remove 1 cup almonds and reserve. Pulse remaining almonds until finely chopped.

Combine flour, sugar, baking powder, cinnamon and salt. Cut in butter.

Whisk together eggs, oil and vanilla.

Add dry ingredients to egg mixture. Add almonds.

Turn dough out onto a lightly floured surface. Knead until dough comes together. Divide in half.

Shape each section into an 8 or 9 inch log. Flatten to 1/2 inch. Place on silpat lined baking sheet.

Brush top with egg white and milk mixture.

Bake 25 minutes at 350.

Cool 10 minutes. Slice into 1/2 inch slices.

Bake 9 minutes. Turn. Bake 9 more minutes.

Prepare chocolate and finely chopped almonds.

Dip biscotti into chocolate and sprinkle with almonds.