Chocolate Cherry Biscotti

3/4 cup whole almonds

1 3/4 cups flour

1 cup white sugar

1/3 cup cocoa powder

1 Tablespoon espresso powder

1 teaspoon baking soda

1/2 teaspoon salt

8 ounces dark chocolate, chopped

3 eggs

1 1/2 teaspoons vanilla

1/2 teaspoon almond

1/2 cup dried cherries

Toast almonds on a baking sheet for 6 minutes at 375. Let cool.

Whisk together flour, sugar, cocoa, espresso powder, baking soda and salt.

Combine 1/2 of chopped chocolate and 1/2 cup flour mixture in food processor.  Pulse until finely ground.

Whisk together eggs, vanilla and almond extract.

Add egg mixture to the dry ingredients and mix with a rubber scraper.

Add remaining chopped chocolate, almonds, pistachios and cherries.

Divide dough in half.

Roll each into a 14" log and place on silpat lined baking sheet.

Bake 45-50 minutes at 300.  Let cool 20 minutes.  Reduce heat to 275.

Slices loaves into 1/2" slices.  Arrange on baking sheets.

Bake 20 minutes at 275.