Chocolate Hazelnut Biscotti

2 cups (280g) flour

3/4 cups (75g) top-quality cocoa powder

1 teaspoon baking soda

1/4 teaspoon table salt

4 large eggs

 1 cup (200g) sugar

1 teaspoon vanilla extract

1/8 teaspoon almond extract (optional)

1 cup (125g) hazelnuts, toasted and very coarsely-chopped

3/4 cups (120g) chocolate chips

Preheat the oven to 350F (180C) degrees.  In a small bowl, whisk together the flour, cocoa powder, baking soda, and salt.

In a large bowl, beat together the 3 eggs, sugar, and vanilla & almond extracts.

Gradually stir in the dry ingredients.

Fold in chopped hazelnuts.

Line a baking sheet with parchment paper or a silicone mat. Divide the dough in half.

Form each half into a log. Transfer the logs onto the baking sheet, evenly spaced apart.

Bake for 25 minutes, until the dough feels firm to the touch.

Remove pan from the oven and cool 15 minutes. On a cutting board, use a serrated knife to diagonally cut the cookies into 1/2-inches slices. Lay the cookies cut side down on baking sheets and return to the oven for 15 minutes turning the baking sheet midway during baking, until the cookies feel mostly firm.