Dark Chocolate Orange Biscotti

2 and 1/3 cups flour

1 cup light brown sugar

1 teaspoon baking powder

1/2 teaspoon ground cinnamon

1/2 teaspoon salt

zest from 1 orange

1/4 cup butter, cold and cubed

3/4 cup chopped walnuts

4 eggs

2 Tablespoons fresh orange juice

1 Tablespoon canola oil

1 teaspoon vanilla extract

1 Tablespoon water

8 ounces dark chocolate, melted

Combine flour, brown sugar, baking powder, cinnamon, salt and orange zest in bowl of food processor.

Cut in butter until crumbly.

Combine 3 eggs, orange juice, oil and vanilla.

Add to dry ingredients and pulse until combined.

Stir in walnuts.

Divide dough in half.

Shape each half in to a log and place on silpat lined baking sheets.

Whisk together 1 egg and water.  Brush over loaves.

Bake 25 minutes at 350.  Cool 10 minutes.

Cut into 1/2" slices.

Arrange slices on baking sheet.

Bake 8 more minutes.

Dip one side of cooled biscotti in melted chocolate.