

Orange Blossom Water

<http://www.orangeblossomwater.net>

<http://www.orangeblossomwater.net/index.php/2009/05/09/vanilla-and-cocoa-pecan-biscotti/>

Vanilla and Cocoa, Pecan Biscotti

From: [La Tartine Gourmande](#) / Servings:

1 cup pecans (or pistachios)	Preheat your oven at 350 °F (176 °C). Place the nuts on a baking sheet, and place in the oven for 5 min. Remove and let cool before chopping them coarsely; set aside.
7 tbsp butter, soft	
3/4 cup sugar	With an electric mixer, work the butter and sugar into a smooth paste, then add the eggs, one after the other. Wait until the first is well incorporated before adding the second.
1 vanilla bean, split in two halves, seeds scraped out	
2 eggs	Add the vanilla seeds, and mix.
1 cup all purpose flour	In a large bowl, mix flour, baking powder and salt. Add these dry ingredients to the previous batter, and mix only enough for everything to be homogeneous.
1 tsp baking powder	
1/4 tsp salt	Divide the batter in two halves, and add 2 tbsp cocoa to one, and mix. Divide the nuts between the two batters. Shape each into a log (put flour on your hands to do so, as the batter is sticky).
2 tbsp unsweetened cocoa powder, sifted	

Place the logs on a baking sheet (I sprayed my baking sheet with oil), not too close to each other as they will expand, and flatten slightly into a rectangular. Cook for about 30 min. Remove and let cool for 20 min.

Reduce the oven temperature to 320 °F (160 °C).

With a serrated knife, cut each log in 1/3" slices at a slight diagonal, and place them flat on the baking sheet again. Cook for 10 to 15 more min. Remove

and let cool on a rack.

These biscotti keep well for a week in an air-tight metallic box. They keep a little less than similar biscotti without butter.