

# Red Devil's Food Biscotti

## Ingredients:

- 1 package red velvet cake mix (15 1/4 ounces)
- 2 eggs (room temperature)
- 1 stick of butter (softened)
- 1 cup of all-purpose flour

## Directions:

1. Preheat your oven to 350°F, a warm embrace ready to welcome your biscotti creation.
2. Begin by blending the red velvet cake mix with the eggs until fully combined - no streaks of powder in sight!
3. Introduce the softened butter to the mix. Blend thoroughly until you've got a seamless, richly colored dough.
4. Gradually add in the flour, half a cup at a time, mixing well after each addition. You'll know you've nailed it when the dough proudly forms a ball.
5. Line a baking pan with parchment paper - because we're all about easy clean-up, right?
6. Shape the dough into a biscotti loaf on your pan and slide it into the oven for its first bake, about 25 minutes. You're looking for a springy resistance when pressed.
7. Allow the baked loaf a moment to cool, then slice it widthwise into those classic biscotti shapes.
8. Arrange the slices back on the pan and return them to the oven for another 10-15 minutes, depending on how much crunch you prefer.
9. Hint: after the oven turns off, keep them in for another 10 minutes to crisp them even further but do note they can turn toasty very fast, so keep your eye on them.
10. Patience is key - let them cool on a rack for at least 30 minutes to achieve that perfect biscotti snap.

11. Once completely cooked, you can melt white chocolate and drizzle and allow the chocolate to dry before storing.