

Vanilla Chip Biscotti

- ½ Cup butter or margarine melted
- 1 Cup sugar
- ½ Teaspoon salt
- 2 Tablespoons espresso grind Italian Roast coffee
- 2 Tablespoons vanilla
- ½ Teaspoons baking soda
- 2 ½ Teaspoons baking powder
- 3 eggs
- 3 Cups all-purpose flour
- 1 Cup vanilla chips

Chocolate Drizzle

- 1 Cup semi-sweet or dark chocolate chips
- 1 Cup vanilla chips

Directions

1. Preheat oven to 325 degree. Line large cookie sheet with parchment paper.
2. In a large mixing bowl combine first eight ingredients. Gently add in flour and chips. Batter will be sticky.
3. Put batter on parchment paper-lined cookie sheet and gently mold into a square. Place another piece of parchment paper on top of batter and use rolling pin to roll batter into a rectangular loaf about half an inch thick.
4. Place in oven and bake for 25 minutes. Remove from oven and let cool for 20 minutes. With serrated knife cut into slices that are 1 inch thick and four inches long. Line another large cookie sheet with parchment paper and evenly space biscotti slices.
5. Reduce heat to 250. Bake slices for 40 minutes or until hard. If they start to brown, reduce heat to 225 degrees.
6. Once completely cool melt semi-sweet chocolate chips and use a spoon or fork to drizzle along the top of the biscotti. Once that hardens (I put mine in the fridge to speed up the hardening process) melt the white chips and drizzle along top of biscotti. Once the white chocolate hardens, they are ready to share and enjoy.