

Triple Chocolate Biscotti

1. Whisk together:
 - **1 3/4 cups plus 2 Tbsp. flour**
 - **¼ cup plus 2 Tbsp. cocoa powder**
 - **1 tsp. baking soda**
 - **¾ tsp. salt**
2. Cream together 1-2 minutes til light and fluffy:
 - **1 stick unsalted butter**
 - **¾ cup plus 2 Tbsp. sugar**
3. Scrape down sides and add one at a time:
 - **2 eggs**
 - **2 tsp. vanilla**
4. Beat in dry ingredients and:
 - **1 cup semi-sweet choc. chips**
5. Dust a work surface and hands with flour. Cut dough in half. Form each half into a short log. Place the logs onto the prepared baking sheet and shape into longer logs about 3/4-inch high and 2 inches wide. Allow enough space for the logs to spread a few inches while they bake.
6. Bake at 350 degrees on parchment lined sheet for 35 minutes until firm.
7. Cool until able to handle (but no more) and slice diagonally into ¾" slice. Lay on sides.
8. Put back in the oven for 10 more minutes.
9. Cool completely on pan. Turn slices right side up and drizzle with:
 - **melted white chocolate**