

Chocolate Chip Biscotti



Servings: 24

2 1/2 cups all-purpose flour
2 teaspoons baking powder
1/2 teaspoon salt
1 cup brown sugar, loosely packed
1/2 cup unsalted butter, softened
2 large eggs
1 teaspoon vanilla extract
1 cup chocolate chips

In a bowl sift together all-purpose flour, baking power, and salt. Set aside.

In a large bowl cream together brown sugar and unsalted butter. Add in eggs and vanilla extract. Mix until smooth.

Add the flour mixture and mix until just combined.

Fold in the chocolate chips.

Form the dough into 2 logs 12-inches long and 3-inches wide. Place on a baking tray lined with parchment paper.

Bake in a 350°F oven for 20-25 minutes until very lightly golden on top.

Allow to cool for 10 minutes. Using a serrated knife cut each log into 12 slices.

Place the biscotti into a 300°F oven for 10 minutes. Flip the biscotti over and bake for 10 minutes on the other side until golden brown.

Let cool completely on a wire rack.

Serve

Per Serving (excluding unknown items): 148 Calories; 6g Fat (39.0% calories from fat); 2g Protein; 20g Carbohydrate; 1g Dietary Fiber; 27mg Cholesterol; 92mg Sodium; 10g Total Sugars; trace Vitamin D; 52mg Calcium; 1mg Iron; 55mg Potassium; 76mg Phosphorus. Exchanges: .