

Chocolate Chip Biscotti



Servings: 24

2 1/2 cups all-purpose flour

2 teaspoons baking powder

1/2 teaspoon salt

1 cup brown sugar, lightly 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 light golden on top.

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

Place into a 300°F oven for 10 minutes per side until golden brown.

Serve

Per Serving (excluding unknown items): 111 Calories; 4g Fat (35.3% calories from fat); 2g Protein; 16g Carbohydrate; trace Dietary Fiber; 26mg Cholesterol; 87mg Sodium; 6g Total Sugars; trace Vitamin D; 39mg Calcium; 1mg Iron; 29mg Potassium; 62mg Phosphorus. Exchanges: .