

## **Biscotti**

(makes about 3 dozen)

3 1/3 c flour

1 T baking powder

1 1/2 c sugar

1/2 c butter, melted

3 eggs

1 c chocolate chips, peppermint pieces, raisins, chocolate-covered coffee beans, or other mix-in

1 egg white, beaten

Parchment paper

Whisk flour and baking powder together. In a separate bowl, whisk sugar, butter, and eggs together until smooth. Gradually add flour mixture. Fold with a rubber spatula until combined. Add chocolate chips and knead in.

Divide dough in half. On a well-floured surface, form half the dough into a loaf about 16 inches long and 2 to 3 inches wide. Do the same with the rest of the dough. Place loaves on a parchment-lined baking sheet and brush with beaten egg white. Bake at 350 degrees for 25-30 minutes. Allow loaves to cool, then cut each into 1-inch pieces. Bake the cut biscotti, on their sides, for another 10 minutes. Flip, and bake for 10 more minutes. As an optional decoration, dip biscotti in melted chocolate and sprinkle with candy cane pieces.