Black and White Biscotti

12 tablespoons butter room temperature

1 ⅓ cups of granulated sugar

½ teaspoon salt

3 teaspoons baking powder

2 tablespoons vanilla extract

4 large eggs room temperature

4 cups all-purpose flour

¼ cup Dutch-process cocoa powder

1 teaspoon espresso powder

1 cup mini chocolate chips

Topping:

½ cup melted dark chocolate

2 Tablespoons melted white chocolate

Cream together butter, sugar, salt, vanilla and baking powder.

Beat in the eggs, one at a time.

Add flour and mix until just incorporated.

Use 1 rounded cup of dough to form to 14x2" logs on silpat lined baking sheet.

Freeze vanilla log while making the chocolate dough.

Add cocoa and espresso powder to remaining dough.

Stir in chocolate chips.

Divide dough in half and drape over vanilla logs.

Bake 25 minutes at 350.  Let cool 10 minutes.

Reduce oven temperature to 325.  Cut logs into 3/4" slices.

Line up biscotti on baking sheet and bake 30-40 minutes.

Melt dark chocolate and fill to a ziploc or piping bag.

Melt white chocolate and fill another ziploc or piping bag.

Pipe a line of dark chocolate down the center of each biscotti.

Use a small knife to spread to the edges.

Pipe 5 white dots down the center of each chocolate covered biscotti.

Draw a toothpick through the dots to create a heart pattern.