Chocolate Biscotti

2 cups flour

¾ cup + 2 Tablespoons cocoa powder

1 teaspoon salt

1 teaspoon baking soda

1¾ cups brown sugar

⅓ cup sugar

4 tablespoons butter, room temperature

1 Tablespoon vanilla

1 teaspoon double-strength brewed espresso

4 large eggs

1 mini chocolate chips

2 Tablespoons raw sugar

Cream together brown sugar, sugar and butter.

Beat in vanilla and espresso.

Add 6 eggs, one at a time.

Gently beat in flour, cocoa powder, salt and baking soda.

Stir in chocolate chips.

Divide dough in half.

Shape each half into a 2" wide loaf and place on silpat lined baking sheet.

Bake 30 minutes at 350.

Slice logs into 1/2" slices.  Lay on baking sheet.

Reduce oven to 325.

Bake 10 minutes.

Flip.

Bake another 10 minutes.