Chocolate Chip Butterscotch Biscotti

2 2/3 cup flour

1 cup sugar

1 teaspoon baking powder

1 teaspoon baking soda

pinch kosher salt

3 large eggs

1/2 teaspoon pure vanilla extract

3/4 cup mini chocolate chips

3/4 cup butterscotch chips

Combine flour, sugar, baking powder, baking soda and salt in bowl of mixer.

Add eggs and vanilla and mix until just combined.

Pulse in chocolate chips and butterscotch chips.

Divide dough into 4 equal pieces.

Roll into 4 logs and set on silpat lined baking sheets.

Bake 25 minutes at 350.

Slice on the bias, then place slices back in the oven at 300 degrees for 5 minutes per side.