Nutella Biscotti

2 ¼ cups all purpose flour

2 tablespoons baking cocoa

½ teaspoon baking powder

½ teaspoon baking soda

½ teaspoon sea salt

3 large eggs

1 cup sugar

½ cup nutella

½ cup chocolate chips

½ cup hazelnuts, chopped

Combine flour, cocoa, baking powder, baking soda and salt.

Beat eggs in mixing bowl until frothy.

Add sugar and beat on high for 2 minutes.

Beat in nutella.

Add dry ingredients and stir until combined.

Stir in chocolate chips and hazelnuts.

Divide dough in half.

Shape each half into a log and place on silpat lined baking sheets.

Bake 20 minutes at 350.  Reduce heat to 300.

Let cool 10 minutes and slice into 1/2" slices.

Place flat side down on baking sheet and bake 10 minutes.  Flip and bake another 10 minutes.