Speculoos Biscotti

1 cup sugar

1/3 cup butter or margarine

3 eggs

2 teaspoons vanilla extract

3 cups flour

1 1/2 teaspoons baking powder

1/4 teaspoon salt

20 speculoos cookies, coarsely chopped

Cream together butter and sugar until light and fluffy.

Beat in eggs and vanilla.

Whisk together flour, baking powder and salt.

Stir into butter mixture.

Fold in chopped cookies.

Divide mixture in half.

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

Bake 30-35 minutes at 350.

Cool slightly.  Slice into 1/2" slices on the diagonal.

Bake for 10 more minutes per side.