White Chocolate Coconut Biscotti

2 cups all-purpose flour

½ teaspoon baking powder

¼ teaspoon salt

¼ cup unsweetened dried coconut finely shredded

½ cup butter, softened

¾ cup granulated sugar

2 large eggs room temperature

2 tablespoons water

¾ teaspoon coconut extract

½ cup mini white chocolate chips

Decorating

1 cup white melting chocolate

½ cup shredded dried coconut sweetened or unsweetened

Whisk together flour, baking powder, salt, and shredded coconut.

Cream together butter and sugar until fluffy.

Add the eggs and mix to combine.

Beat in water and extract.

Gradually add the flour mixture until combined.

Fold in the white chocolate chips.

Cover with plastic wrap and refrigerate for 10 minutes to firm the dough slightly.

Divide the dough into 2 equal parts and form each into a log about 7” long and 2” wide.

Place the dough logs on silpat lined baking sheet.  Use hands dipped in water to smooth the top and sides.

Bake for 25-30 minutes.

Allow the logs to cool for 10 minutes. Cut into ¾” slices.

Stand the cookies on the baking sheet and return to the oven for 15 minutes.

Melt white chocolate for decoration.

Spread over cooled biscotti.

Sprinkle with coconut and allow to set.