White Chocolate Pistachio Biscotti

½ cup butter, room temperature

½ cup sugar

½ cup brown sugar

2 large eggs, room temperature

1 teaspoon vanilla extract

½ teaspoon almond extract

2 ¼ cups all purpose flour

1 ¼ teaspoon baking powder

¼ teaspoon kosher salt

1/2 cup chopped white chocolate

½ cup unsalted roasted pistachios, roughly chopped

Cream together butter and both sugars.

Beat in eggs and extracts.

Beat in flour, baking powder and salt.

Fold in white chocolate and pistachios.

Divide dough in half.

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

Bake 30 minutes at 350.

Slice logs into 1/2" wide slices.

Lay flat on silpat.

Reduce oven to 325.

Bake 10 minutes.

Flip.

Bake another 10 minutes.