Chocolate Chip Biscotti

6 tablespoons butter room temperature

⅔ cup of granulated sugar

¼ teaspoon salt

1 ½ teaspoons baking powder

3 teaspoons vanilla extract

2 large eggs room temperature

2 cups all-purpose flour

1 cup mini chocolate chips

2 tablespoons large crystal decorating sugar

½ cup melted dark chocolate

Cream together butter, sugar, salt, baking powder and vanilla.

Beat in eggs.

Gradually add in flour.

Stir in chocolate chips.

Divide dough in half.

Form each half into a 13x3" log. Place on a silpat lined baking sheet.

Sprinkle with 1 T. sanding sugar and bake 25 minutes at 350.

Reduce heat to 325.  Let biscotti cool 10 minutes.  Cut into 1/2" slices.

Arrange on baking sheets and bake 25-30 minutes longer.

Melt dark chocolate and dip one end in chocolate.  Allow to cool on wax paper.