Dark Chocolate Peppermint Biscotti

1/2 cup butter

1 cup sugar

3 eggs

1/2 teaspoon peppermint extract

3 1/4 cups flour

1 Tablespoon baking powder

1/4 teaspoon salt

3/4 cup crushed peppermint candies

1 cup dark chocolate chips

Cream together butter and sugar until light and fluffy.

Beat in extract and eggs, one at a time.

Slowly add in dry ingredients.

Fold in peppermint candies.

Divide dough into fourths.

Shape each portion into a log on a silpat lined baking sheet.

Bake 25 minutes at 350.

Slice each log into 1/2" slices.

Place slices on baking sheet and bake for another 8 minutes.

Flip and bake 8 minutes on the other side.