Mint Chocolate Chip Biscotti

Mint Dough

6 Tablespoons butter, room temperature

⅔ cup sugar

¼ teaspoon salt

1 ½ teaspoons baking powder

2 teaspoons vanilla

½ teaspoon mint extract

2 large eggs room temperature

2 cups all-purpose flour

½ cup mini chocolate chips

Chocolate Dough

6 Tablespoons butter, room temperature

⅔ cup granulated sugar

¼ teaspoon salt

1 Tablespoon vanilla

2 large eggs room temperature

1 ¾ cups all-purpose flour

1 ½ teaspoons baking powder

¼ cup Dutch-process cocoa powder

4 ounces semi-sweet chocolate, chopped

1 teaspoon espresso powder

½ cup mini semi-sweet chocolate chips

For mint dough: Cream together butter, sugar, salt, vanilla, and baking powder.

Beat in eggs, one at a time.

Slowly add flour.

Fold in mint chips.

Wrap dough in plastic wrap and refrigerate.

For chocolate dough: Cream together butter, sugar, salt, and vanilla.

Beat in eggs, one at a time.

Slowly add flour, cocoa, baking powder, and espresso powder.

Fold in chocolate chips.

Divide each dough into thirds.

Shape into disks.

Make 2 stacks of 6 disks, alternating flavors.

Shape each into a 14x2" log.

Place on a silpat lined baking sheet.

Bake 25 minutes at 350.

Reduce oven to 325.

Slice into 1/2" slices.

Arrange on baking sheet.

Bake 15 minutes.

Flip.

Bake another 15 minutes.