Pumpkin Spice Biscotti

1/2 cup butter, melted and slightly cooled

1/2 cup pure pumpkin

1 cup sugar

1 tsp vanilla

2 large eggs, at room temperature

2 1/2 cups flour

1 1/2 tsp baking powder

3/4 tsp salt

1 tsp cinnamon

1/4 tsp cloves

1/4 tsp ginger

1/4 tsp nutmeg

Whisk together butter, pumpkin, sugar, eggs and vanilla,

Stir in flour, baking powder, salt, cinnamon, cloves, ginger and nutmeg.

Chill dough 45 minutes.

Shape into 2 logs and place on silpat lined baking sheet.

Bake 30 minutes at 350.

Slice into 1/2" slices.

Arrange slices on baking sheet.

Bake 12 minutes.  Flip.  Bake 12 more minutes.

Melt white chocolate.

Dip bottom of biscotti in chocolate and let dry on wax paper.