**Chocolate Chip Biscotti**

**Ingredients:**

435mL flour

10mL baking powder

125mL chocolate chips

2 eggs

185mL sugar

80mL margarine, melted

10mL vanilla

7mL grated orange rind

15mL lightly beaten egg whites

**Method:**

1. Preheat oven to 350°F
2. Combine flour, baking powder and chocolate chips.
3. In a separate bowl whisk together eggs, sugar, margarine, vanilla and grated orange rind.
4. Stir into flour mixture, until soft, and sticky dough forms.
5. Transfer onto a lightly floured surface. Form into a smooth ball.
6. Make a long log approx 8cm by 30cm.
7. Brush with egg white.
8. Bake 20 minutes.
9. Remove from oven. Cool for 5 minutes.
10. Cut diagonally making each piece 2cm wide.
11. Bake 20 minutes longer.