




Fig and Fennel Seed Biscotti

 **PG Tested**

2¼ cups all-purpose flour, spooned into cups and leveled off

½ cup granulated sugar

¼ cup packed brown sugar

2 teaspoons baking powder

2 teaspoons fennel seed, chopped (chop on a slightly damp cutting board with a slightly damp knife so seeds won't slip)

½ teaspoon kosher salt

5 ounces dried Calimyrna figs, stemmed and finely chopped (about 1 cup)

1 cup chopped walnuts

3 large eggs, lightly beaten

Decorative or sanding sugar, for sprinkling

Preheat oven to 350 degrees. Line 2 baking sheets with parchment paper.

In large bowl, whisk together flour, sugars, baking powder, fennel seeds and salt. Stir in figs and walnuts. With portable electric mixer, beat in eggs on medium speed until dough is evenly moistened, 1 to 3 minutes. Gather dough into a ball.

Halve dough, and using slightly wet hands, roll each half into 10-inch log. Set logs on one of the prepared baking sheets at least 2 inches apart. Flatten each log to 2½ inches wide. Sprinkle tops with decorative sugar.

Bake until lightly browned and beginning to crisp, rotating sheets halfway through, about 20 minutes. Transfer to racks to cool completely.

Store in airtight container about 1 week, or freeze for a month.

Makes about 3 dozen biscotti.

— Adapted from *“The New Sugar and Spice: A Recipe for Bolder Baking”* by Samantha Seneviratne. (Ten Speed Press, 2015, \$27.50)