



Hazelnut-Fig Biscotti

Our love of biscotti knows no bounds, but some days the teeth breaking texture can just be a bit too much. After much testing and trying we think we came up with a softer chewer version that satisfies completely.

Ingredients

2 1/2 cups hazelnuts (10 ounces)

14 ounces dried Calimyrna figs

1 1/2 sticks cold unsalted butter, cubed

1 3/4 cups sugar

3 large eggs

3 1/2 cups all-purpose flour

1 tablespoon baking powder

1 1/2 teaspoons salt

Instructions

Preheat the oven to 325° and position racks in the upper and lower thirds of the oven. Spread the hazelnuts on a baking sheet and toast for 12 to 14 minutes, until the skins blister. Let cool, then transfer the nuts to a kitchen towel and rub off as much of the skins as possible. Transfer the nuts to a cutting board and coarsely chop.

Meanwhile, in a microwave-safe bowl, cover the figs with water and microwave at high power for 1 minute, just until the figs are plump. Drain well. Trim off the stem ends and slice the figs 1/8 inch thick.

In the bowl of a standing electric mixer fitted with the paddle, beat the butter with the sugar at medium speed until smooth. Beat in the eggs. In a small bowl, whisk the flour with the baking powder and salt. Add the dry ingredients to the butter mixture and beat at low speed until combined. Add the nuts and figs and beat until combined.

Line 2 large baking sheets with parchment paper. Transfer the dough to a work surface and roll into six 10-by-1 1/2-inch logs. Arrange the logs on the baking sheets and bake for 30 minutes, or until golden and firm. Let the logs cool for 15 minutes.

On a work surface, using a serrated knife, slice the logs on the diagonal 2/3 inch thick. Arrange the biscotti cut sides up on the baking sheets and bake for about 18 minutes, until lightly browned. Let the biscotti cool, then serve or store.