



## Thin Pecan Fig Biscotti

### Ingredients:

3 eggs  
1/3 cup sugar  
1 1/4 cups flour  
3/4 cup pecans  
1/2 cup mission figlets, stemmed (I use Blue Ribbon Orchard brand)

### Directions:

Preheat oven 350. Line a loaf pan with parchment paper. Using an electric mixture, whisk together the eggs and sugar for 4 minutes. Fold in the flour, pecans and figlets. Don't overmix.

Pour the mixture into your prepared loaf pan. Bring the sides of the parchment paper together and fold over to tighten, so the loaf takes on a more rounded shape. Bake for 45 minutes. Cool completely, and wrap in tinfoil and refrigerate overnight.

Preheat oven 300. Using a very sharp knife, cut the log in to slices, as thin as possible. Place slices on a parchment-lined baking sheet. Bake about 20 minutes until golden!