

pumpkin pie biscotti

INGREDIENTS

2 Tablespoons unsalted butter

1 ¼ cups pecans, coarsely chopped

3 ½ cups all-purpose flour

2 teaspoons baking powder

½ teaspoon salt

2 teaspoons pumpkin pie spice

1/2 cup pumpkin puree

2 large eggs

1 1/2 cups firmly packed light brown sugar

1 Tablespoon vanilla extract

4 ounces white chocolate chips or wafers

MAKES ABOUT 20 COOKIES

DIRECTIONS

1. Preheat oven to 350°. Line a baking sheet with parchment paper or a silicone liner.
2. Melt butter in a large skillet over medium heat. Add pecans and cook until browned, stirring constantly. Remove the pan from heat and cool nuts completely.
3. In a medium bowl, whisk flour, baking powder, salt, and pumpkin pie spice. In another bowl, whisk pumpkin puree, eggs, brown sugar, and vanilla together. Slowly add the pumpkin mixture into the flour mixture with a rubber spatula and stir until dry ingredients are moistened. Fold in pecans.
4. On a lightly floured surface, divide the dough in half and shape each into a 3x10 inch log. Place both on the baking sheet about 3 inches apart. Dampen your hands and smooth and shape the surface of the two logs.
5. Bake the biscotti until slightly firm to the touch about 25 to 30 minutes. Remove the baking sheet from the oven and turn the oven temperature down to 300°. Let the logs sit on the baking sheet for 15 minutes.
6. Transfer the logs to a cutting board. Use a serrated knife to cut each log diagonally into ½ inch thick slices. Place the cookies cut side up in a single layer on the baking sheet. Bake until the biscotti are firm about 15 to 20 minutes, flipping the slices over halfway through the cooking time. Let the biscotti cool completely on a wire rack.
7. When the biscotti is cool, melt the white chocolate and transfer it to a pasty bag to drizzle over the slices. Allow it time to harden before storing.