

## ANISE AND MASTIC FLAVORED FIG BISCOTTI WITH WALNUTS

65g spelt flour  
50g all-purpose flour  
4g baking powder  
1g coarse sea salt  
2g anise seeds  
a pinch of ground mastic  
60g granulated white sugar  
80g eggs, at room temperature  
3g fine orange zest, optional  
60g hand-chopped walnuts, lightly toasted, cooled  
85g dried Smyrna figs or baby Persian figs, quartered  
20g sesame seeds, lightly toasted, cooled

In a bowl whisk together flours, baking powder, salt, anise, mastic and sugar.

Combine figs and walnuts in a bowl. Mix in 1 tablespoon of the flour mixture.

In a mixer, beat eggs until pale and fluffy. Add zest if using. Fold in flour mixture in increments. Add figs and walnuts.

Shape dough into a flattened 4" wide log; cover all sides with sesame seeds. Bake in a preheated 325F oven 18-25 min. Cool 10 minutes.

Reduce oven temperature to 300F. Cut log into fourteen 1/2" slices at a diagonal and lay on the baking sheet standing up. Bake 10-15 minutes until slightly golden. Cool completely on racks.

\* recipe adapted from Everyday Food magazine, March 2010