

# Maple Pecan Biscotti

**Prep Time:** 20 minutes

**Cook Time:** 45 minutes

2 1/2 C all-purpose flour

1 C sugar

1/2 C unsalted butter, softened

2 lg eggs

1/4 C brewed Maple Creme Oolong tea,

cooled

1 t baking powder

1/2 t salt

1 C chopped pecans

1 t maple extract

**Prepare the dough:** Preheat the oven to 350°F. In a large bowl, cream together the butter and sugar until light and fluffy. Beat in the eggs, one at a time, then stir in the brewed tea and maple extract.

**Combine the dry ingredients:** In a separate bowl, whisk together the flour, baking powder, and salt. Gradually add the dry ingredients to the wet mixture, mixing until just combined. Fold in the chopped pecans.

**Shape and bake:** Divide the dough in half and shape each half into a log about 12 inches long and 2 inches wide. Place the logs on a parchment-lined baking sheet and bake for 25-30 minutes, or until golden brown.

**Slice and bake again:** Remove from the oven and let cool for 10 minutes. Using a serrated knife, slice the logs diagonally into 1/2-inch-thick slices. Place the slices cut side down on the baking sheet and bake for an additional 10-15 minutes, or until crisp and golden.

**Cool and serve:** Let the biscotti cool completely on a wire rack before serving. Enjoy with a cup of tea or coffee.