

Franco's biscotti del fico e noci

(Fig and Walnut Cookies)

This is a super easy recipe! Don't be confused by the name "Biscotti" this is a soft cookie and perfect with your morning espresso or cappuccino

Makes about 20 cookies

Ingredients

½ cup butter

½ cup granulated sugar

½ cup brown sugar

1 large egg

2 cups flour

1 teaspoon baking powder

1 teaspoon baking soda

½ teaspoon salt

½ teaspoon ground cloves

1 cup chopped walnuts

1 cup chopped fresh figs



Directions

Preheat oven to 350 degrees F. Combine sugars and butter and cream to a fairly smooth consistency. Beat the egg and add to the butter/sugar mixture; stir to combine. In a large bowl, sift all of the dry ingredients together and add to the butter/sugar mixture, stirring gently to combine. Fold in the figs and walnuts and mix to form a soft cookie dough.

Drop mixture by tablespoonful onto a greased cookie sheet and bake for 15 to 20 minutes. That's it!

