Boozy Bourbon Pecan Biscotti

1/3 cup butter, softened

1 1/4 cups sugar

2 eggs

1 teaspoon vanilla extract

4 Tablespoons bourbon

2 1/4 cups all-purpose flour

1 teaspoon baking powder

1/4 teaspoon salt

1 cup chopped pecans

Stir together flour, baking powder and salt.

Cream together butter and sugar.

Beat in egg, 3 T. bourbon and vanilla.

Beat in dry ingredients.

Gently beat in pecans.

Divide batter into 3 portions.

Shape into long rectangles on a silpat lined baking sheet.

Bake 30 minutes at 350.

Slice biscotti into 1/2" slices.

Lay slices on baking sheet.

Brush with 1 T. rum.

Bake 10 minutes.

Turn biscotti over and bake another 10 minutes.