Carrot Cake Biscotti

8 oz carrots carrots

1/2 cup raisins

1/4 cup pecans

½ cup butter 1 stick, softened

1/2 cup brown sugar

1/2 cup granulated sugar

2 eggs

3 1/2 cups all-purpose flour

2 teaspoons baking powder

1 tsp cinnamon

1/2 tsp nutmeg

½ teaspoon salt

Pulse carrots, raisins and pecan in food processor until minced.

Pulse in butter, eggs and sugars.

Whisk together dry ingredients.

Add carrot mixture to dry ingredients.  Stir until incorporated.

Divide dough in half.

Shape each half into a 12" log on a silpat lined baking sheet.

Bake 25 minutes at 350.

Let cool 10 minutes.  Slice into 1/2" wide slices.

Reduce temperature to 325.  Bake 10 minutes.  Flip.

Bake another 10 minutes.

Drizzle with white chocolate.