Fig and Walnut Biscotti

1¾ cups all-purpose flour

 ¾ cup brown sugar

 2 teaspoons baking powder

 ¾ teaspoon salt

 ¾ teaspoon anise seed

 3 eggs

 1 tablespoon orange zest

 1 cup coarsely chopped dried figs (6 ounces)

 1 cup walnuts (roughly chopped)

Whisk together flour, brown sugar, baking powder, salt and anise seed.

Whisk together eggs and orange zest for 5 minutes.

Fold egg mixture into dry ingredients until combined.

Fold in figs and walnuts.

Divide dough in half.

Shape each portion into a 10x8" log.

Place on silpat lined baking sheet and bake 25 minutes at 325.

Reduce heat to 300.  Let cool 10 minutes. Slice into 1/2" slices.

Lay slices down on baking sheet.  Bake 7 minutes on each side.