Fig Jam Biscotti

6 Tablespoons butter, room temperature

⅔ cup sugar

½ teaspoon salt

3 teaspoons vanilla

1 ½ teaspoons baking powder

2 large eggs

2 cups all-purpose flour

1/2 cup fig jam

Cream together butter, sugar, salt, vanilla and baking powder.

Beat in eggs.

Slowly mix in flour.

Gently fold jam into dough.

Divide dough in half.

Shape into two 9x2" logs on silpat lined baking sheets.

Bake 25 minutes at 350.

Slice biscotti into 1/2" slices.

Reduce oven temperature to 325.

Lay biscotti on baking sheets and bake 15 minutes on each side.