



"...while visions of sugarplums danced in their heads." The famous sugar plums spoken about in Clement Clark Moore's beloved poem, "Twas the Night Before Christmas" are made of spices and dried fruit. This recipe is taken from saveur.com. The only change is that they are rolled in ground almonds or unsweetened coconut instead of powdered sugar. They can be refrigerated between sheets of waxed paper in airtight containers for up to 1 month. Their flavor improves after ripening for several days.



Makes about 35
walnut sized sugar plums

Sugar Plums

2 c. whole raw almonds
1/4 c. honey (or more to taste)
2 tsp. grated orange zest
1-1/2 tsp. ground cinnamon
1/2 tsp. ground allspice
1/2 tsp. nutmeg
1 c. finely chopped dried apricots
1 c. finely chopped pitted dates
Almond flour or unsweetened
coconut



Preheat oven to 400°. Arrange almonds on a baking sheet in a single layer and toast in oven for 10 minutes. Set aside to cool, then finely chop. Finely chop dried apricots and pitted dates as well. (I did this in batches in a food processor, but it may also be done by hand.)

Meanwhile, combine honey, orange zest, cinnamon, allspice, and nutmeg in a medium mixing bowl. Add almonds, apricots, and dates and mix well.

Pinch off rounded teaspoon-size pieces of the mixture and roll into balls. (Rinse your hands as needed, as mixture is sticky.) Roll balls in ground almonds (almond flour) or unsweetened coconut then refrigerate in single layers between sheets of waxed paper in airtight containers for up to 1 month.