

Sugar Plums

<http://userealbutter.com/2007/11/18/sugar-plums-recipe/>
from Saveur Magazine

2 cups whole almonds
1/4 cup honey
2 tsps grated orange zest
1 1/2 tsps ground cinnamon
1/2 tsp ground allspice
1/2 tsp freshly grated nutmeg
1 cup dried apricots, finely chopped
1 cup pitted dates, finely chopped
1 cup confectioners' sugar

Preheat oven to 400°F. Arrange almonds on a baking sheet in a single layer and toast in oven for ten minutes. Set aside to cool and then finely chop. Meanwhile, combine honey, orange zest, cinnamon, allspice, and nutmeg in a small bowl. Mix almonds, apricots, dates and spice mix in a large bowl. Mix well. Pinch off rounded teaspoon-sized pieces and roll into balls. Dust the sugar plums with powdered sugar and refrigerate in single layers between sheets of wax paper in airtight containers for up to one month. Makes 40 25-gram balls.