



Sugarplums

These sweet, spicy confections are the perfect conclusion to a holiday meal. The dried fruits and nuts can be varied. Apples, pears and pecans are excellent alternatives.

Ingredients:

- 1/2 cup finely chopped pitted dates
- 1/2 cup finely chopped walnuts
- 1/4 cup finely chopped dried apricots
- 1/4 cup finely chopped dried figs
- 1/4 cup finely chopped pistachio nuts
- 2 Tbs. brandy
- 1 Tbs. apricot preserves
- 1/4 tsp. ground cinnamon
- 1/8 tsp. ground cloves
- 1/3 cup sugar



Directions:

Line a small baking sheet with waxed paper. In a food processor, combine the dates, walnuts, apricots, figs, pistachios, brandy, apricot preserves, cinnamon and cloves. Pulse until the mixture begins to clump together.

Put the sugar in a small, shallow bowl. Using a teaspoon, scoop up a rounded spoonful of the mixture, press together, and roll between your palms into a compact ball. Roll the round in the sugar. Place on the prepared baking sheet. Repeat with the remaining fruit-and-nut mixture and sugar.

Refrigerate until firm, at least 1 hour. Store in an airtight container in the refrigerator for up to 2 weeks.

Adapted from Time-Life Books