

Snacky Stuff

Yummy Yuletide Treats



Sugar Plums

Ingredients

170g almonds
2 tablespoons honey
1 teaspoon cinnamon
½ teaspoon allspice
Zest of half an orange
Large handful of apricots (finely chopped)
Large handful of dates (finely chopped)

Equipment

Knife
Chopping board
Mixing bowl
Hob
Frying pan

Method

1. Toast the almonds in a dry frying pan on a medium heat. Remove from the heat, allow to cool and chop
2. Mix all of the ingredients together using your hands and shape into balls
3. Place onto greaseproof paper and refrigerate until firm

Honeyed Almonds

Ingredients

200g whole almonds
25g sugar
1 tablespoon honey
1 tablespoon water
1 teaspoon cinnamon
1 teaspoon vegetable oil
Pinch salt

Equipment

Frying pan
Hob
Saucepan
Mixing bowl
Wooden spoon
Greaseproof paper

Method

1. Toast the almonds in a dry frying pan on a medium heat. Remove from the heat and set aside
2. Mix together the honey, water and oil in a saucepan and bring to the boil
Add the almonds stirring constantly until all of the liquid has been absorbed
3. Place the almonds into a mixing bowl and coat with the sugar, salt and cinnamon
4. Spread out on greaseproof paper and allow to cool

Cinnamon Popcorn

Ingredients

90g popcorn maize
25g butter
Sunflower oil
½ teaspoon cinnamon
1 tablespoon brown sugar

Equipment

Hob
Saucepans

Method

1. Heat enough oil to cover the bottom of the saucepan and add the popcorn in a single layer
2. Place the lid on the pan and cook on a medium heat until all of the popcorn has popped
3. Melt the butter in a saucepan and add the sugar and cinnamon
4. Drizzle the butter over the popcorn and toss until well coated