

# Cinnamon Almond Candy

## ingredients

2 C almonds  
1/2 C cranberries  
1/4 C almond butter (not shown in video--optional)  
1/2 C honey  
2 T walnut or almond oil  
1/2 tsp cinnamon  
3 pinches salt

these are perfect for  
holiday giving

## directions

Grind almonds in a food processor until they resemble a coarse meal. Reserve 1/2 C of the almond meal. Mix everything else together. Chill the mixture for a half hour to make it easier to bring together. When chilled, take out of fridge and using a spoon, scoop out about 2 tsp of the mixture and roll in the reserved almond meal mixture (you can process this 1/2 C even more for a finer texture if you wish), forming a long and thin piece of candy, about 1 1/2" long and 1/2" wide. Press together so that the ingredients hold well. Wrap in a square of brown waxed paper. Twist the ends and put in the fridge to harden further. When ready to share, pull out of the fridge and put in a small tin or other gift container.

*note:* you can wrap in plastic wrap and then the waxed paper to keep the oil from the candy from seeping through.



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