

Cinnamon Cranberry Almond Butter Candy

(This recipe is taken out of my FAVES cookbook, but here I add a holiday twist)

2 C almonds

¼ C honey or agave

¼ C almond or walnut oil

½ C chopped dried cranberries (fruit juice sweetened)

1 tsp. vanilla

¼ tsp. cinnamon OR 2-3 drops cinnamon essential oil

pinch of salt

Blend almonds as finely as a possible in a high-speed blender or food processor. Pour into a bowl and add the rest of the ingredients. Stir to combine. Roll the mixture into long thin ropes and cut into two-inch lengths. Wrap these in brown waxed-paper and twist the ends. This candy will keep for a week at room temperature and several weeks in the refrigerator.