



*Simple,  
Seasonal,  
Sustainable*

Recipe of the Week

## **Chocolate Covered Figs**

### **Ingredients**

- 1 ounce whole almonds
- 1¼ pound dried figs
- Ground cloves
- Orange zest
- Cinnamon
- 4 ounces dark chocolate

### **Directions**

1. Preheat the oven to 350°F.
2. Spread the almonds in a single layer on a baking sheet. Toast the almonds in the oven just until they begin to brown and smell fragrant, about 4 minutes.
3. Cut the dried figs open and put an almond in the middle. Sprinkle with cloves and orange zest. Press the figs closed with your fingers.
4. Arrange the figs on a baking sheet and bake at 350°F until golden, about 10 minutes. Remove from the oven and let the figs rest until they are cool enough to handle.
5. Melt the chocolate in a microwave-safe bowl in the microwave or in a double boiler on the stovetop. Add a pinch of cinnamon and stir.
6. Dip the bottoms of the baked figs in melted chocolate. Place the dipped figs onto parchment paper to allow the chocolate to cool.

Serves 8

273 calories, 6.5 g fat, 2.5 g saturated fat, 54 g carbohydrate, 9 g fiber, 3.5 g protein, 10.5 mg sodium

Source: Oldways

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