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