

Egyptian Fig Cakes

This recipe for fig cakes is simple, delicious, and nutritious.

- 1 cup almonds
- 1 cup walnuts
- 1 package of figs
- Pinch cinnamon
- Pinch nutmeg
- Honey for dipping

Steps:

Chop almonds in the blender. Pour the chopped nuts into a small bowl and set aside.

Chop walnuts in blender. Add figs and continue blending. Add a little water to help the mixture blend. Next add a pinch of cinnamon and a pinch of nutmeg. Blend to combine these ingredients. Roll fig mixture into one inch sized balls. Dip in honey.

Roll in set-aside almonds.