

# Honey Hazelnut Spread



"Pooh Bear's Delight"

*Eat with a spoon! Use it to spread on apples, pieces of Easy Sandwich Bread or anything else that sounds good! A jar of this for Christmas would make a lovely gift for your friends! Based on a recipe in a 1987 Sunset Magazine.*

1-1/4 c. whipped honey - no additives (a 1 lb. container)  
1-1/4 c. unsalted hazelnuts\*  
2-3 tsp. orange zest, finely chopped (to taste - we prefer the larger amount)

Preheat oven to 350°. Spread hazelnuts on a baking sheet and bake for 10 min. Remove and allow to cool. To skin hazelnuts, place nuts in a clean tea towel and rub gently to remove loose peel; the nuts do not need to be completely skinned. Place nuts in a food processor or blender. Whirl, pulsing on and off, just until finely chopped; do not whirl into a paste.

In a bowl, combine honey, orange peel and nuts: mix to blend. Serve, or pack into small containers, cover, and store in a cool place up to 1 month.

\*You may also use unsalted almonds or pistachios. Almonds do not need to be skinned. Pistachios do not need to be roasted.