

Sugar Plums

Makes 2 pastries, 8 servings each

Ingredients

- 1 16oz tub prunes (dried plums)
- 1 pound (give or take) sugar

Instructions

1. Preheat your oven to 175° or its lowest setting.
2. Soak the prunes in hot water for 5 minutes to soften them, then drain them.
3. Line a cookie sheet with parchment paper.
4. In a low bowl (like a cereal or soup bowl), pour some of the sugar.
5. Using one hand, pick up a prune and drop it into the sugar, rolling it around to coat evenly. Using your other hand, pick up the sugared prune and put it on the baking sheet. Repeat with all the prunes.
6. Bake for 2 hours. Remove from oven and let cool enough to handle.
7. Re-roll the plums in sugar as in step 5.
8. Bake again, then re-roll in sugar, refilling your bowl as necessary.
9. Repeat for a total of 4-5 bakes, depending on how chew you like your sugar plums and how dry they were to begin with. At any point in the baking, if you run out of time, you can pause and leave them sit out at room temperature overnight, then continue the process the next day. After the final bake, the sugar should be crisp and the plums chewy. Feel free to bake more or less to taste.
10. Store at room temperature in a sealed container.

