

Poppy Seed Confection

1 cup honey 1 lb poppy seeds
¼ cup maple sugar 1 cup hazelnuts, ground

Mix the honey, sugar, and poppy seeds in a saucepan. Cook over a low heat, stirring frequently, until it thickens at about 240° (about 30 minutes). Add the ground hazelnuts and mix thoroughly.

Turn into a greased and floured 8x8 pan and refrigerate until hardened. Cut into 1-inch squares and wrap individually in wax paper and refrigerate if desired.

Adapted from *Beatrice True Hunter's Baking Sampler* (1972).