

RECIPE

Grandma's Date Balls



Note:

Makes about 3 dozen cookies. Very hard to stop eating them. I would have had a better photo but my family had them gone before I could take a photo.

Winter holidays are not complete without a few of these on a tray to share!

Ingredients

—Date Balls—

- ½ cup butter
- 1 cup sugar
- 1 cup chopped dates
- ½ teaspoon salt
- 1 egg, well beaten
- ½ cup chopped pecans
- 2 cups Rice Krispies
- 1/2 cup finely shredded coconut

—For rolling the balls in—

- Chopped walnuts, pecans and coconut

Preparation

1. **In a saucepan over low heat, melt butter.**
2. Add sugar, dates, salt and egg. Mix well.
3. **Cook stirring occasionally, for 10 minutes.** Remove from heat.
4. **In a bowl mix pecans, Rice Krispies and ½ cup of shredded coconut.**
5. While date mixture is still hot, mix date & nut/krispies mixtures in a large bowl. Stir until well combined.
6. **Cool slightly (so you don't burn your hands)** and grease hands with a small amount of butter to avoid sticking. Using a cookie scoop, shape balls from 1 T mixture. Roll in nuts of your choice.