

Servings: 8 (1 serving = 2 Tbsp)

#### **Equipment:**

Measuring cups, medium bowl, spatula or spoon, food processor/blender

## **Ingredients:**

- 1 cup Medjool dates, pitted
- 1/2 cup hot water

## **Preparation:**

- 1. Add dates to a medium bowl. Add the hot water and let the dates soak for 10-12 minutes.
- 2. Add dates and soaking water to a food processor. Pulse until blended. Add additional water if you prefer a less viscous paste.
- 3. Add to your needed recipe as a sweetener.\* Refrigerate or freeze extra paste.\* Enjoy!

\*Storage Note: Store in an airtight container in the refrigerator for up to 3 months, or freeze for approximately 6 months.

\*Serving Note: Date paste can be used as a sweetener for smoothies and baked goods. Give it a try!

Nutrition Facts per serving:

#### Calories 83.1

Total Fat Og (0%)
Saturated Fat Og (0%)
Trans Fat Og
Cholesterol Omg (0%)
Sodium 0.9mg (0%)
Total Carbohydrate 22.5g
(8%)

Dietary Fiber 2g (7%)
Total Sugars 19.9g
Added Sugars 0% (0%)
Protein 0.5g
Vitamin D Omcg (0%)
Calcium 19.6mg (2%)
Iron 0.3mg (2%)
Potassium 208.8mg (4%)



# Recipe Notes:

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