

RECIPE

Date Truffles



Ingredients

- 10-12 pitted dates
- 1 ½ cup pecans or walnuts
- ¼ cup of cocoa powder

Preparation

1. Put the dates to soak in warm water for about 15 minutes.
2. Toast the pecans/walnuts in a tray at 325 degrees Fahrenheit for about 10 minutes or until they are slightly toasted (be careful not to go over time or if your oven gets too hot because they can burn in the blink of an eye! eyes!).
3. Using a sharp knife on a board, chop the pecans/walnuts into small pieces.
4. Blend your dates once they have softened a bit with the water (but without the water) in a food

processor or blender until you have a paste.

5. Separately in a *bowl*, mix the date paste with the walnuts/pecans and the cocoa with a palette or spoon.
6. Make your balls by hand, slightly smaller than a golf ball (like a Toronto®), and roll them in more cocoa powder, shredded coconut, or chopped walnuts.
7. Chill them in the fridge for a few minutes before eating.

Tips

They last well for several days if you keep them refrigerated in an airtight glass container (if you don't eat them first!)