



## Date Truffles

### Serving:

makes 18-20 truffles

### Type:

pareve (dairy free) and vegan

### Author:

from THE ROSH HASHANAH SEDER COOKBOOK; STORIES AND RECIPES FROM THE REFORM JEWISH COMMUNITY OF MADRID

### Notes:

Sara Gardner: "These truffles are a not-too-sweet dessert for your Rosh Hashanah table. Easy to make, very satisfying, and without any additional sugar, they will be a welcome sweet bite for anyone planning to keep any dietary new year's resolutions. Be forewarned: in keeping with the Rosh Hashanah wish of "being consumed," these truffles disappear quite quickly."

## Ingredients:

8 oz. whole dates

$\frac{3}{4}$  cup hazelnuts or walnuts

$\frac{1}{2}$  cup cocoa powder

$\frac{1}{2}$  cup shredded coconut (your choice of sweetened or unsweetened)

## Directions:

In a food processor, grind the dates to a smooth paste. Add a tablespoon or two of water in case they are too dry. Add the nuts and blend them with the dates until it forms a thick paste. Transfer the date-nut mixture to a bowl. Fold the cocoa powder in with a spatula.

Take rounded tablespoonfuls of the mixture and roll into a small ball. Continue until all the date mixture is formed into little balls. Roll each ball in coconut to coat.

## Tips:

Store in the refrigerator until ready to eat.