

Date Nut Treats – dairy free

No. of people:	70 students (140 treats)
Dates	4 pounds
Walnuts	1½ pounds
Coconut	8 cups

A note on weighing dates and walnuts:

Place bowl on scale. Turn dial on scale until arrow lines up with zero. Measure amount needed.

Advance prep the afternoon before:

Soak the dates. Place them in a plastic container and add *just enough* water to cover.

Preparation, the day of:

- 1 Chop the walnuts in the robot-coup bowl attachment until crumbly, being sure to only pulse slightly. *The nuts can easily turn to paste if processed too long in the robot-coup.* Remove and place in large bowl.
- 1 Blend coconut, also in bowl attachment of robot-coup, for about 10 minute until it turns to butter. Remove to same bowl.
- 1 Drain the syrup from the soaked dates. **Do not discard the soaking water as it can be used to sweeten tea for the students for teatime.** Blend dates to a smooth paste. Add to other ingredients and mix well.
- 1 Take this mixture and roll into 1 inch balls. Keep a bowl of water nearby to clean hands during the rolling process.
- 1 Place a few balls at a time into a small container of plain or toasted coconut and roll them to coat.
- 1 Place on platters to serve.