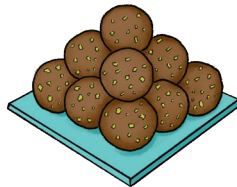


Pistachio Date Truffles

Roll a sweet Moroccan fruit snack, traditionally served with tea.



Yield: 20 truffles

Ingredients:



$\frac{3}{4}$ cup shelled roasted pistachios, unsalted



9 large fresh Medjool dates, pitted



$\frac{3}{4}$ tsp ground cinnamon



2 Tbsp honey



1 Tbsp cocoa powder



2 Tbsp powdered sugar



food processor



dry measuring cups



measuring spoons



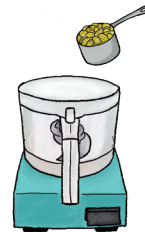
medium bowl



small bowl

Steps:

1



Add pistachios to food processor. Blend until powdery.

2



Add dates, cinnamon, and honey to food processor. Blend until combined.

3



Pour pistachio mixture into a medium bowl. Use your hands to roll into 1-inch balls.

4



Stir cocoa powder and powdered sugar in small bowl. Roll balls in cocoa mixture to coat. TASTE & SHARE!