



Lemon-Coconut Date Balls

***Makes about 24**

2 cups Pitted Fresh Dates or Dried Dates soaked in lemon juice

Zest of 2 Lemons

Juice of 2 Lemons

½ tsp. Unrefined Sea Salt (Le Paludier brand)

3-4 Tbsp. Virgin Coconut Oil

2 cups Shredded Dried Coconut, unsulphured

Pinch of Cinnamon, Cardamom or Ginger

Coating:

1 cup Shredded Coconut, Ground Chia Seeds or Raw Cacao Powder

- 1. Place pitted dates, lemon juice, lemon zest & sea salt in a food processor, puree.**
- 2. Then add dried coconut & coconut oil, blend until well combined.**
- 3. To form balls, place 1-2 cups of additional shredded coconut in a large bowl.**
- 4. Pour all of the batter into the bowl with the coating and begin to roll around to coat the entire large ball of batter.**
- 5. Then scoop out 1 tsp. of batter at a time and roll in remaining coating to form small ping pong size balls.**
- 6. This method ensures that the batter doesn't stick to your hands and makes rolling these sticky treats super easy.**
- 7. Place treats in a Tupperware container & freeze.**
- 8. Keep these little gems cool until you're ready to eat them!**