



## Coconut snowballs

### Shopping list:

- 1  $\frac{3}{4}$  cups unsweetened shredded coconut
- 100ml melted butter
- 3 tablespoons maple syrup
- 1 cup pitted dates
- 1 cup dried apricots
- 1  $\frac{1}{2}$  cups blitzed toasted pecan nuts
- $\frac{1}{2}$  teaspoon ground cinnamon
- 1 tablespoon cocoa powder
- 1 teaspoon vanilla extract



### Method:

1. In a food processor blitz the dates and apricots until they are chopped into small pieces.
2. Add the cocoa, pecan nuts, vanilla and half the shredded toasted coconut and pulse until combined then add the maple syrup and the butter to get the right consistency.
3. Roll into balls, coat in coconut and set aside. Will keep for up to 5 days in an airtight container.

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