

# *Cashew Date Snowballs*

*Charlie Sharman*



## *Ingredients*

- 1 1/2 cups raw cashews
- 1 cup medjool dates, pitted
- 2 tablespoons coconut oil, softened
- 1 teaspoon orange zest
- unsweetened shredded coconut

*The orange zest is essential!*

## *Directions*

1. Place the cashews into a food processor fitted with the “s” blade. Process until very finely ground, then add the dates, melted coconut oil, orange zest, and salt. Process again until the dates are very finely ground and the mixture begins to form a ball.
2. Take small handfuls of the cashew-date mixture and form small balls. Roll each ball in the shredded coconut. Transfer to a glass storage container and place in the refrigerator for up to 2 weeks.

## *Credit*

<https://communityfood.coop/blog/cashew-orange-date-balls/>

