

Follow the recipe with the supervision of your parents to make sweets for your ^Eid guests.

Coconut Date Balls

- 10-12 dates
- 2 cups pecans
- Pinch sea salt
- ¼ cup desiccated coconut

Instructions

1. Pit the dates and soak them in warm water for 10 minutes until they soften.
2. Place the pitted dates and pecans in the bowl of a large food processor. Blend on high until a thick “dough” is formed and the mixture feels sticky.
3. Scoop about 1-2 tablespoons of the mixture and use your hands to roll it into a ball. If you have time you can let them set in the fridge for 5 minutes.
4. Roll the date balls into desiccated or shredded coconut pressing gently so they adhere. Makes about 12-14 date balls.