

DATE TRUFFLES

(from our friend Steve)

for truffles:

3 cups dates, pitted and roughly chopped

12-ounce cup of strongly brewed coffee (or 6 oz coffee + 6 oz brandy)

1 cup pecans, chopped finely in a mini - food processor

1/2 cup shredded coconut, sweetened or unsweetened

zest of 1 orange

optional: 2-3 tablespoons of unsweetened cocoa powder

& 1/2 teaspoon cinnamon

to coat truffles:

Shredded coconut

or

cocoa powder

or

ground nuts

or

melted semi-sweet chocolate

Soak dates for 10 minutes in coffee, or in a mixture of coffee and brandy. Drain the dates but do not squeeze out liquid. Discard the coffee.

Transfer dates to a regular food processor, add the rest of the ingredients and pulse until mixed. Shape into 1-inch balls. Refrigerate at least 30 min.

Keeps well for many days in an airtight container in the fridge. Bring to room temperature to warm up slightly before serving.