

Makes 30

## Ingredients

- 300g whole almonds
- 20 pitted dates
- 2 tablespoons cocoa
- 1 teaspoon ground cloves
- 1 teaspoon ground cinnamon
- ½ cup desiccated coconut - for rolling
- Water - as needed



## Method

1. Pour almonds into a food processor, pulse until almonds are finely chopped. Remove from food processor and place in a large mixing bowl.
2. Roughly chop dates and add to food processor. Pulse dates until they are finely chopped. Add a sprinkle of warm water to soften dates if needed.
3. Add pulsed dates to the mixing bowl containing the almonds.
4. Add cocoa, cloves and cinnamon to mixture. Use a large mixing spoon to combine. Add a small amount of water if mixture is needed.
5. Pour coconut into a shallow bowl. Using food handling gloves, take teaspoon sized portions of the mixture and roll into small balls. Dust with coconut and serve in a mini patty case.

NUTRITION INFORMATION		
Servings per recipe: 30		
Average serving size: 17g (1 ball)		
	Per serve	Per 100g
Kilojoules (kJ)	357	2122
Protein (g)	2.3	13.4
Total fat (g)	6.7	39.8
- Saturated fat (g)	1.4	9.3
Carbohydrates (g)	3.5	21.8
- Sugars (g)	3.2	19.2
Fibre (g)	1.8	10.5
Sodium (mg)	3.5	21

This recipe meets the **AMBER** criteria in the National Healthy School Canteen Guidelines