

Sephardic Charoset Truffles



Ingredients:

1 1/2 cups pitted dates
1 1/2 cups dried apricots
1/2 cup golden raisins
3/4 cup shelled pistachios

2 tbsp honey
1/4 cup sugar
1 tsp cinnamon

You will also need

Food processor

Place dates, apricots, raisins, pistachios and honey and place in a food processor. **Pulse** for about 2 minutes until the mixture is smooth but still has texture. You may need to break up the sticky mixture a few times if it collects in a ball in the processor. In a bowl, mix together the sugar and the cinnamon. Form date mixture into balls that are about 3/4 inch in diameter. The balls will be sticky and soft. It will be easier to shape them if you wet your hands slightly.

Dry your hands. Dip the balls in the cinnamon sugar and coat thoroughly, and re-roll between your palms to smooth out any rough edges. Serve at room temperature.

Total Time: 20 Minutes

Servings: About 25 truffles

Kosher Key: Pareve, Kosher for Passover

<http://theshiksa.com/2010/03/26/sephardic-charoset-truffles/>