

Tu B'Shevat Truffles

By Chanie Apfelbaum

from Busy in Brooklyn on Chabad.com

Ingredients:

- 1 cup pitted Medjool dates (about 10)
- 1 cup dried figs (I used 5 Calimyrna and 10 Mission)
- 1 cup raw almonds
- ¼ cup honey
- 2 tbsp carob powder*
- 1 tsp cinnamon
- pinch of sea salt
- ½ cup turbinado sugar

Method:

Toast almonds in a 350° F oven until fragrant. Remove pits from dates and add to food processor, along with figs and almonds. Process until finely chopped. Add honey, carob powder, cinnamon and sea salt, and pulse several times until the mixture begins to clump together and pull away from the sides of the bowl. If it is difficult to mix, add to a bowl and incorporate the spices by hand. Roll into bite-size balls and dip into turbinado sugar. Serve immediately, or refrigerate for up to one month.