



MAPLE PECAN TRUFFLES

Makes 25– Hands-on: 10mins – Cooling: 1h

80g pecans
150g dates
1 tbsp maple syrup
a pinch of cinnamon
20g desiccated coconut

Put the pecans into a food processor and pulse until roughly chopped but not powdery.

Add the dates, maple syrup and cinnamon and pulse into a rough paste.

Put the coconut onto a plate.

Roll the fruit mixture into cherry-sized balls and toss in the coconut to cover.

Put the balls onto a plate and refrigerate for 20 mins to firm up.