

Our State eats

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Cherry Chocolate Date Nut Truffles

- 2 cups nuts (any kind)
- Pinch of salt (omit if using salted nuts)
- 1 cup dried, unsweetened cherries
- 1½ cups dates (whole or pieces)
- ¼ cup Shadow Springs Vineyard Dark Shadow wine
- ½ teaspoon almond extract
- ½ teaspoon vanilla extract
- 1 cup mini chocolate chips
- 1 cup flaked coconut

Place nuts, salt, cherries, dates, wine, and extracts into a food processor. Pulse until fruit is finely chopped. The mixture will be a sticky paste. Put mixture into a bowl and incorporate

chocolate chips by hand. (At this point, the mixture can be kept for several days, covered, in the refrigerator.)

Toast half of the coconut in a nonstick skillet or on a microwave-safe plate. In a small bowl, mix toasted and untoasted coconut flakes.

Pinch mixture and roll by hand into 1-inch balls. Roll balls in coconut and refrigerate until firm. Keep chilled until ready to serve.

Tip: You can use any single kind of nut, but this is a great recipe to use a mixture of leftover nuts. And although not necessary, toasting them will add another layer of flavor.

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