

Quick & Easy

THE COSTCO WAY

Medjool Dates Nut Rolls

Makes 12 servings

Ingredients:

12 oz Natural Delights® Medjool Dates, approximately 13-15 dates
1 to 2 Tbsp water
½ tsp ground anise
1½ Tbsp cocoa powder
¼ cup dried cranberries, or any small bits of dried fruit
½ cup mixed nuts, crushed (almonds, cashews, walnuts, pistachios)
¼ cup coconut flakes
⅓ cup sesame seeds

Instructions:

Place dates in a medium-size bowl. Cover with warm water and soak for 20 minutes, or until softened. Drain. Remove pits. Place dates into a food processor. Add 1 to 2 Tbsp of water to the food processor. Pulse until it becomes paste-like.

Take out of the processor and add it to a bowl. Add anise, cocoa powder, dried cranberries, mixed nuts and coconut flakes. Mix well. Roll the date filling into a log.

Spread a layer of sesame seeds on a cutting board or silicone mat. Roll the log on a layer of sesame seeds until completely covered. If necessary, wet your hands to make it easy to roll since the dates can be sticky. Wrap the date nut roll in plastic wrap, then wrap it in aluminum foil. Place in the freezer for at least 2 hours before slicing. Keep date nut roll slices in the freezer in a resealable bag to snack on.

See more Natural Delights recipes at:

<https://www.naturaldelights.com/recipes/baconwrapped-sausage-stuffed-dates>.

For more recipe ideas, go to Costco.com and search: **Quick & Easy**

