

Carrot Sno-Balls

Ingredients:

- 1/8 cup dates or raisins (if using dates, soak them in hot water for about 10 minutes)
- 1/2 cup raw walnuts
- 1/2 cup carrot, finely grated
- 1/4 tsp salt
- 1/2 tsp cinnamon
- 1/8 tsp ginger (dried)
- 1/8 tsp nutmeg, freshly grated if possible
- 1/4 tsp lemon zest, optional
- 1/2 cup unsweetened coconut shreds, for rolling



Directions:

1. Pulse the walnuts in a food processor until they are broken up a bit.
2. Add the rest of the ingredients (except the coconut).
3. Process until everything is well combined.
4. Pour coconut into a small bowl.
5. Roll the dough into balls and then into the coconut.
6. Place on a wax paper-lined plate and then into the refrigerator to set a bit.
7. Enjoy!