

Date/Nut Snack

Recipe By *Brynie Greisman*



Cooking and Prep:  3 h

Serves:  12

Contains: 

Preference: Parve

Difficulty: Easy

Occasion: Passover

Diet: Vegetarian, Gluten Free, Chava .

Vegan, Pescetarian

Source: Family Table by

Mishpacha Magazine

This snack is a great alternative to all the egg-, sugar-, and potato starch-laden cakes/cookies we have on Passover. The photographer said he had tasted a few versions of this, and hands down this one's the best. Need I say more? Thanks,

Chava .

Ingredients (5)

Main ingredients

- 1/2 pound (250 grams, or 10–12 large) dates, pitted and checked
- 50 grams (3 and 1/2 tablespoons) roasted walnuts
- 50 grams (3 and 1/2 tablespoons) roasted almonds
- 50 grams (3 and 1/2 tablespoons) roasted pecans
- 2 tablespoons almond butter (*make your own!*)

Start Cooking

Prepare Nut Snack

1. Place the pitted (checked – this is very important) dates, nuts, and almond butter in the food processor with the knife attachment. Process until it becomes a chunky mixture. Remove the mixture from the processor and form it into a small, long roll. Carefully place the roll on a piece of baking paper and roll it up. Freeze until it is firm. Remove the roll from the freezer and allow it to sit for about five minutes to soften it a little. Slice it with a sharp knife, and freeze in layers on a plate. Whenever you want something nutritious, and delicious I might add, just take one from the freezer, and enjoy with your coffee, tea, or alone!
2. Remove the mixture from the processor and form it into a small, long roll. Carefully place the roll on a piece of Gefen Easy Baking Paper and roll it up. Freeze until it is firm.
3. Remove the roll from the freezer and allow it to sit for about five minutes to soften it a little. Slice it with a sharp knife, and freeze in layers on a plate. Whenever you want something nutritious, and delicious I might add, just take one from the freezer, and enjoy with your coffee, tea, or alone!

Note:

I use Medjool dates — they're big and meaty. I always double this when I make it because it freezes beautifully for a long time, and everyone loves it.

Variation:

If you make this during the year, you can add two tablespoons sesame seeds to it. I tried it this way and it was delicious. You can also add, if desired, one tablespoon carob powder.