

Payday Bites

Makes 16

Source: [Minimalist Baker](#)

Common Allergens: Peanuts



VEGAN



VEGETARIAN



GLUTEN FREE



DAIRY FREE



Ingredients

- 1 ¼ cup roasted salted peanuts
- 2 cups packed, pitted Medjool dates (1 cup contains ~19 dates)
- 1 pinch sea salt (optional)

Directions

1. Add nuts to a food processor and pulse several times to loosely “chop.” Set aside on a plate or in a shallow bowl.
2. To the food processor, add pitted dates and sea salt and process until small bits remain or a ball forms. Scoop out ~16 even bites and roll them into balls with your hands. They will be a little sticky.
3. Roll date bites into the nut mixture to coat, pressing down gently to encourage sticking. Continue until each date bite is thoroughly coated with nuts. (Optional: To coat even more thoroughly, you can pulse any remaining nuts into a loose meal in the food processor and then roll date bites through again to coat — the finer texture will cause more nuts to stick).
4. Enjoy as is or transfer to the refrigerator to chill for 1 hour. Store leftovers covered in the refrigerator up to 2 weeks or the freezer up to 1 month (sometimes longer). If frozen, let thaw slightly before enjoying.

Notes

- It’s important to use dates that are fresh and sticky. If your dates are hard and dried out, try this: Soak in warm water for 10 minutes, then drain thoroughly to bring them back to life. Proceed with the recipe as instructed!
- For a little extra fun, drizzle them with melted chocolate!

Recipe from [Holiday Treats cooking class, Fall 2021](#)