

Holiday Treats

Fall 2023

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Peanut Butter Chocolate Dates

Yields 12 dates

Time 15 minutes

Vegetarian, can be vegan

Common Allergens Peanuts, check labels



Ingredients

- 12 medjool dates
- ¼ cup peanut butter
- 3 ounces dark chocolate, broken into small chunks
- ¼ cup chopped peanuts (optional)

Note

You can use chocolate chips in this recipe, but for a coating that is glossy and doesn't melt as easily, try this easy seeding tempering method: Make sure all equipment (bowl, spoon) is completely dry. Use chocolate chunks (or a bar chopped into chunks). Melt 2/3 of the chocolate. Stir in remaining 1/3 chocolate and stir until it is all melted. Cool chocolate until it feels cool to the touch on your wrist (88-90°F). If it hardens, reheat over hot water for 1-2 seconds.

Instructions

1. Make a slit in dates lengthwise, but don't cut all the way through. Remove the stem and pit if not already been removed.
2. Using a butter knife or spoon, fill each date with enough peanut butter to fill the cavity. Alternatively, use a piping bag to fill the dates with peanut butter. Push the two sides of the date closed and wipe off any excess peanut butter.
3. Melt the chocolate in a double boiler or by heating in 30 seconds increments in the microwave, stirring after each one, until melted.
4. Dip each filled date in chocolate using a fork or toothpick, then place onto a silicone baking mat or parchment paper. Top with chopped peanuts if using. Let cool.
5. Store in an airtight container. To extend the shelf life, store in the refrigerator.

Recipe from [Holiday Treats, Fall 2023](#)