



## Dark Chocolate Turtles

15 servings

30 minutes

### Ingredients

- 15 Pitted Dates
- 15 Walnuts (fresh) Or Raw (whole )
- 85 grams Dark Chocolate (70%+)

### Directions

- 1 Remove stone from date, if not already pitted. You may need to soak the dates in water for 10mins first, until they have softened slightly, it will depend on the dates you use.
- 2 With damp hands open up the date and place a walnut in the middle (where the stone was) and close it back over the walnut. Place on a tray lined with baking paper and freeze for 10 minutes.
- 3 Meanwhile, break the chocolate up in a bowl over a pan of boiling water, until melted OR microwave at 50% power for 30 seconds until melted.
- 4 Using a fork, suspend the frozen dates into the chocolate until fully covered. Remove and let the excess chocolate drip off. Return to the baking-lined tray and repeat until each date ball is coated with the chocolate. At this point you could roll in desiccated coconut or sesame seeds.
- 5 Return to freezer for 10 more minutes to set. Transfer to the fridge until ready to enjoy.

### Notes

**No Walnuts:** Use pecans, hazelnuts, almonds, cashews or pumpkin seeds instead.

**No Dates:** Use prunes or dried apricots.

**Storage:** Refrigerate or freeze in an airtight container until ready to serve.

**Serving Size:** One serving is equal to one dark chocolate turtle.