

Lemon Treats (GF, CF)

Makes about 18

Tart lemon, nutty walnuts and sesame seeds, rich coconut and smooth, sweet dates come together to make these delightfully refreshing treats.

- 1 cup chopped pitted dates
- 1 cup raw walnuts, almonds, cashews, or pecans
- 1 cup sesame seeds
- 1/4 cup lemon juice
- 2 teaspoons freshly grated lemon zest
- 1/2 cup unsweetened dried coconut flakes

Place dates, nuts, sesame seeds, lemon juice and zest in a food processor. Pulse and blend until completely mixed. The mixture will be slightly sticky. With dampened hands, roll tablespoons of the mixture into balls. Roll in coconut and chill until ready to serve.