

ORANGE WALNUT STUFFED DATES



INGREDIENTS – makes up to 36 stuffed dates

1/2 cup So Delicious Unsweetened Coconut Milk
1/3 cup orange juice (from approx. one orange)
2 Medjool dates
1 cup walnuts
1/4 tsp cinnamon
1/2 cup cashews
zest of 1 orange + more for garnish
36 dates for stuffing

Place the coconut milk, orange juice, dates, walnuts, and cinnamon into your high speed blender and blend until smooth.

Once smooth, add the cashews and orange zest and blend until smooth.

Put the completed filling into a pastry bag and refrigerate for 1-2 hours (2 hours is best).

Prepare the dates by slicing lengthways down to the pit. Open the date carefully (you do not want to tear it in half) and use your fingers to form the date into a circle with the hole on top. Remove the pit.

Pipe the refrigerated filling into the prepared dates.

Top each filled date with a sprinkling of cinnamon and orange zest.

Serve with sliced oranges or mandarins as an accompaniment.