

Salted caramel protein balls (nut free)

200g Madjool dates, pitted

250g tahini (sesame seed paste)

1 heaped tbsp. honey (or maple syrup or rice malt syrup)

Pinch sea salt

$\frac{3}{4}$ cup desiccated coconut, for coating

1. Place the pitted dates, tahini, honey and salt in food processor and blend until the ingredients are well combined and coming together.
2. Roll heaped teaspoonfuls of the mixture into balls, and roll in desiccated coconut to coat.
3. Refrigerate for an hour before serving