Coconut Pecan Date Rolls
This recipe holds well!
Storage instructions: Store in an airtight container for up to a week.

**Nutrition Facts**

<table>
<thead>
<tr>
<th>Serving size</th>
<th>Calories</th>
<th>Calories from Fat</th>
<th>Total Fat</th>
<th>Saturated Fat</th>
<th>Trans Fat</th>
<th>Monounsaturated Fat</th>
<th>Cholesterol</th>
<th>Sodium</th>
<th>Carbohydrates</th>
<th>Dietary Fiber</th>
<th>Sugars</th>
<th>Protein</th>
<th>Vitamin A</th>
<th>Calcium</th>
<th>Vitamin C</th>
<th>Iron</th>
<th>Phosphorus</th>
<th></th>
</tr>
</thead>
<tbody>
<tr>
<td>1 roll</td>
<td>100</td>
<td>35</td>
<td>4 g</td>
<td>1 g</td>
<td>0 g</td>
<td>0 g</td>
<td>0 mg</td>
<td>20 mg</td>
<td>16 g</td>
<td>3 g</td>
<td>14 g</td>
<td>1 g</td>
<td>0 %</td>
<td>0 %</td>
<td>0 %</td>
<td>0 %</td>
<td>0 mg</td>
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</tr>
<tr>
<td>17 servings</td>
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</tbody>
</table>

**Preparation:**
1. Gather all ingredients and equipment.
2. Mix in pecans, dates and half of the coconut and stir/pulse until a paste forms.
3. Shape into 17 balls, and roll in the remaining coconut.

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**Ingredients:**
- Dates, pitted (260.75 g)
- Pecans, chopped (57 g)
- Coconut, shredded, unsweetened (84.75 g)

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10/09/16