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Lemon Treats

Low-Sodium, Dairy-Free, Gluten-Free, Vegan

Tart lemon, nutty walnuts and sesame seeds, rich coconut and smooth, sweet dates come together to make these delightfully refreshing treats.
Makes about 18.

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

Place dates, lemon juice and zest, walnuts and sesame seeds 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.

Ref: Whole Foods website