

KATES SNICKERS POWER SNACK (PEANUTS & DATES)

Ingredients (makes ca. 50)

200g Peanuts, unsalted, roasted and finely ground
140g Pitted Dates
1TL Vanilla Essence
1 large Pinch of Salt
Ca. 4 Dessert Spoons of Water (depends on how dry the dates are, you could need 1-4 Dessert Spoons more water)
50 Peanuts (for the middle)
200g Peanuts, unsalted, roasted and finely ground
250g Pitted Dates
20g Good Quality Cocoa Powder
1 large Pinch of Salt
4 Dessert Spoons of Water (Depends on how dry the dates are, you could need 1-4 Dessert Spoons more water)

Preparation

1. Mix the 200g ground peanuts, dates, vanilla essence, salt and water together in a food processor until a soft dough is formed.
2. Roll 50 balls as large as a hazelnut and press a peanut into the middle.
3. Put the 50 balls aside.
4. Mix together 200g ground peanuts, dates, cocoa, salt and water in food processor until a soft dough is formed.
5. Press a piece of cocoa dough flat into your palm and wrap it around the balls previously made. Repeat this until all the dough has been used up.
6. Freeze the snickers power snacks. They keep for at least 6 months in the freezer.

TIP: If you are really good at rolling out dough then you can try this version... Roll out 2 sheets of cocoa dough onto cling film and one sheet of vanilla dough. Layer the dough so that one chocolate layer is on the bottom then a layer of vanilla dough. Press peanuts lightly into the vanilla dough so that they are about 1cm apart. Spray some water (only a little) onto the vanilla dough so that the chocolate dough will stick. Gently lay the second chocolate dough layer onto the vanilla with peanuts in it, and press down gently. Freeze for 1 hour and then cut into small squares. Freeze again until you want to eat it. No need to defrost.
ENJOY

KÜCHENSCHMIDE

