



# FRUIT'N NUT RUM BALLS

*Chef's Selections, Sweets*

*Sea Salt*

Difficulty Level: ●○○○○○

Prep Time: 5 min.



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## Ingredients

2 cup	walnuts
2 cup	dates (pitted)
1 tbsp	coconut oil
3 tbsp	cocoa powder
3 tbsp	rum
3 oz	dark chocolate
1 tsp	Le Saunier de Camargue Fleur de Sel

## Preparation

1. In a food processor or blender container, process nuts until finely ground. Add dates, coconut oil, cocoa and rum. Process until smooth.
2. Using a small scoop, 1 tbsp (15 mL), shape mix into balls. Refrigerate 30 minutes or until hardened.
3. Meanwhile, heat chocolate until just melted.
4. Dip tops of rum balls in chocolate; sprinkle with Le Saunier de Camargue Fleur de Sel. Keep refrigerated in a sealed container.

**Servings: 30 balls**

Per 1 rum ball (20 g) | Calories 110 | Fat 7 g | Carbohydrate 11 g | Protein 2 g