



DATE BALLS

From: Under A Pile of Scrap! (kabamfamily.blogspot.com)

1/2 C Butter or Margarine, softened (I used Imperial Margarine)

1 C Sugar

10 oz. Chopped Dates**I buy 8 oz. pkgs from Walmart, and use 1 & ½ pkgs., that's more than 10 oz., but no big deal)

1 lrg. Egg Beaten

1 C. TOASTED Chopped Pecans

1 tsp. Vanilla

4 C. Crisp Rice Cereal

Powdered Sugar (if desired)

Toast pecans lightly and set aside.

In large saucepan, first mix the first 4 ingredients & then cook on low/med heat and stir for 6-8 minutes until sugar is dissolved.

Add toasted pecans and continue cooking and stirring for 10 more minutes.

Remove from heat and stir in Vanilla, then mix in cereal.

CAUTION: Mixture will be **HOT** - Using a walnut sized ice cream scoop, scoop out 5-6 mounds onto a paper plate and allow to cool a minute or two *before* rolling into a ball with your hands.

Coat palms of hands with a non-stick spray before rolling mixture to prevent it from sticking to your hands. Don't use too much pressure or you will smash them while trying to roll them.

If desired, you can roll them in powdered sugar. Store in an air tight container. I do not recommend refrigerating these or they will be too hard to bite into.