

Recipes

Tahini-stuffed Chocolate Covered Dates

Prep time: 25 minutes

Cook time: 5 minutes

Total time: 30 minutes

Chocolate

- 3/4 cup finely chopped dark chocolate chips
- 1/2 tablespoon plant-based butter

Dates

- 10 whole medjool dates
- 2 Tbsp tahini (divided)
- Pinch sea salt
- 1 Tbsp toasted sesame seeds or coconut flakes

Instructions

1. Add 2 inches of water to a medium saucepan and bring to a rolling simmer over medium-high heat. Then reduce heat to medium and set a medium glass or ceramic mixing bowl on top, making sure it's not touching the water (this creates a "double boiler").
2. To the mixing bowl, add finely chopped chocolate and butter and let melt, stirring occasionally with a wooden spoon or whisk - about 2-3 minutes.
3. Once melted, carefully remove bowl from heat.
4. Because the chocolate is quite thin at this point, set in the refrigerator to chill and slightly thicken and make dipping the dates easier - about 15-20 minutes total, removing to stir/whisk occasionally. You'll know it's ready when it's more like pourable hot fudge.
5. Next, carefully remove pits from dates and be careful to keep one side of the date intact, as opposed to splitting it into two separate pieces. You're trying to create a small crevice in the date so it's easy to add/contain the tahini. Once pitted, fill with tahini - about 1/2 - 1 tsp depending on size of date.
6. Add dates to a parchment-lined baking sheet and pop in freezer to chill while chocolate thickens.
7. Once chocolate has thickened (if it got too thick, briefly microwave or set back over the double boiler to thin), add one date at a time and flip with a slotted spoon or fork to fully coat, then tap off any excess chocolate. Set back on the parchment baking sheet and immediately sprinkle with a little sea salt and either sesame seeds or coconut. Repeat until all dates are coated.
8. Enjoy immediately. Store leftovers in the refrigerator for 1 week or the freezer for 1 month. Let come to room temperature before enjoying for best flavor/texture.