

Foodnity Recipes

# No-Bake Dubai Chocolate Balls

| 15 min | 15 min | 12 |
|---|---|---|
| Prep time | Total time | Servings |
| **Easy** | **Middle Eastern** | |
| Difficulty | Cuisine | |

## Ingredients

### Base

- [ ] 1 cup pitted Medjool dates
- [ ] 1/2 cup unsweetened cocoa powder
- [ ] 2 tbsp honey or maple syrup
- [ ] 1 tsp ground cardamom
- [ ] 1 tsp lemon juice

### Add-Ins

- [ ] 1/2 cup finely chopped walnuts
- [ ] Pinch of sea salt

### Coating

- [ ] 2 tbsp cocoa powder for dusting

## Instructions

1. Soak the dates in warm water for 5 minutes if they feel dry, then drain well.
2. In a food processor, blend the dates, cocoa powder, honey, cardamom, and lemon juice until smooth and glossy.
3. Transfer the mixture to a bowl, fold in the toasted walnuts and a pinch of sea salt, mixing just until combined.
4. Scoop teaspoon-sized portions, roll into balls, then roll each ball in cocoa powder to coat.
5. Place the coated balls on a parchment-lined tray and chill for at least 20 minutes before serving.

### Nutrition per serving

| 180 kcal | 3 g | 24 g | 9 g |
|---|---|---|---|
| Calories | Protein | Carbs | Fat |

### Tips & notes

- If the mixture sticks to your hands, wet them lightly with cold water.
- For an extra fragrant note, add a dash of orange zest to the base.
- These balls can be frozen; thaw gently at room temperature before serving.