

Cinnamon Date Rolls (raw vegan)

These Cinnamon Date Rolls really hit the spot when you're craving something sweet. One slice is perfect for an after-dinner dessert or a middle of the afternoon energy boost. Made with nuts, medjool dates, and cinnamon these are sure to please.

Ingredients

- 1 1/2 cups almond
- 1/2 cup walnuts
- 1 1/2 cup pitted medjool dates
- 1 teaspoon vanilla
- 1/4 teaspoon salt
- 1 tablespoon water (optional)
- 3 tablespoons cinnamon

Instructions

1. Add almonds and walnuts to the food processor and pulse until nuts are about the size of peas. Then add in the dates, vanilla and salt and process on high until the dough forms into a large ball. If dough seems dry add water, 1 tablespoon at a time, and pulse until it comes together. Then take half of the mixture out of the food processor and press into 1 even layer about 1/4-inch-thick on parchment paper (this will be a rectangle about the size of a sheet of paper).
2. Add cinnamon to the remaining dough and pulse until combined. Take the cinnamon dough and press evenly on top of the first layer. Then starting at one end, tightly roll up the dough and situate seam side down. Wrap the roll in plastic wrap and place in the freezer for at least 1 hour. Slice into 1/2 inch thick slices and eat whenever you need an energy boost or sweet treat!

Store, wrapped, in freezer for up to 1 month.

