

## Date Balls



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- 1 cup butter
- 1 1/2 cups sugar
- 2 cups dates chopped
- 2 eggs well beaten
- 2 TBS milk
- 1 tsp. salt
- 2 tsp. vanilla
- 4 cups rice Crispies

1 electric frying pan: I could not live without this item and I have never tried this recipe in a regular pan, but I think it would work. I hope so, anyway.

Using your electric frying pan, melt the butter, add the sugar and dates as it is melting. Before the mixture gets too hot add the eggs and stir well. Add the milk, salt and the vanilla and cook until the mixture leaves the sides of the pan ( the recipe says this is obvious, but not really so much. Just keep stirring until it gets thicker and it does not run back to the edges of the pan.) Turn off the heat and add the crispies. Form into balls and roll in coconut or powdered sugar. I use a small dough scoop to make my balls. If you have any leftover--store them in the fridge, but serve them at room temperature.