



Paleo Date Olive Oil Bites

INGREDIENTS

- 3 tablespoons olive oil
- 2 cups shredded coconut
- 2 13oz packages pressed dates
- 3/4 cup chopped walnuts
- 1 teaspoon ground cardamom

METHOD

1. In a heavy-bottomed pot on low heat, combine olive oil and pressed dates.
2. Stir every few minutes until the dates are soft and well mixed with the oil about ten minutes.
3. Add the walnuts and cardamom, then remove from heat.
4. Cool mixture slightly then roll tablespoon size balls in coconut to shape into two inch logs

RECIPE COURTESY OF: ASSYRIAN KITCHEN
<https://www.assyriskitchen.com/date-rolls>.

Purposeful Edna Valley...

is a partnership between Owner Laurie Sances & Ag Educator Wendy Minarik, long time SLO county residents.

In 2023 we saw an opportunity to put a mature olive grove into production to fund an endowment & business experiences for Ag students.

We are dedicated to manifesting this goal to deserving California students interested in furthering their training in agriculture science & education to realize their dreams.

Thank you for supporting our mission to empower the next generation of Ag leaders through access to quality education and opportunities for professional growth.