Crunchy salted caramel balls

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What is the secret to the perfect caramel flavour and crunchy texture of these crunchy salted caramel balls?

It is the caramelised buckini cluster granola - try it - the result is mind blowing!

Makes 12 (+ extra caramel sauce)

Ingredients:

- 2 cups unsalted, roasted cashews
- 1 cup coconut flakes
- ½ cup gooey caramel paste (see
- recipe below)
- ½ tsp salt
- 2 cups gluten-free caramelised
- buckini clusters
- ½ cup desiccated coconut
- Gooey caramel paste (makes 2 cups)

Crunchy salted caramel balls

- 360 g/around 20 medjool dates, pitted

To make gooey caramel paste, place the dates in a food processor with 1 cup of water and blitz until smooth and creamy.

The paste should be thick enough to stick to a spoon held upside down. Transfer to a jar, reserving half a cup for your caramel balls. This caramel paste will keep in the fridge for up to two weeks or in the freezer for up to a month (defrost before using).

To make the crunchy salted caramel balls, first line a baking tray with baking paper.

Place the cashews and coconut flakes in a food processor or blender and blitz to a fine crumb. Transfer to a mixing bowl with the caramel paste, salt and buckini clusters (crumble some of the bigger chunks).

Mix well with your hands to form a thick, sticky mixture. Wash and dry your hands.

Place the desiccated coconut in a shallow bowl for rolling. Form heaped tablespoons of the mixture into 12 balls (about 50 grams each). Roll each ball in the coconut and place on the prepared tray.

Freeze for 2 to 4 hours, or until set.

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