

Hedge Hogs

Chewy date/nut confection

A family recipe from the
Grani's Kitchen Secret Recipe Collection



This confection is a family favorite – far tastier than the name would suggest. Hedge Hogs are normally made during the holiday season but are equally wonderful at any time of the year.

Ingredients	Amount	Comments
Pecans	2	Cups, chopped
Dates	1	Cup, pitted and chopped
Coconut	2	Cups, shredded or flaked (Divided)*
Sugar, brown	1	Cup, (light brown)
Eggs	2	Large

Number of Servings: 40

Time to Prepare: 20 to 30 minutes

Utensils: Mixer, measuring cup, small bowl, teaspoon, rubber spatula

Instructions:

- **Mix** dates, nuts, 1-1/2 cups coconut, eggs and brown sugar thoroughly (low to medium speed).
- **Scoop** up a teaspoonful of the mixture and shape into a roll as thick as a hot dog and half as long. It's best to use your hands for shaping the Hedge Hog.
- **Roll** in remaining coconut and place on greased baking sheet about one inch apart.
- **Bake** for 10 to 12 minutes at 350° F.

*Divide total quantity of coconut into 1½ cup to mix into the recipe and ½ cup to roll (coat) the Hedge Hogs before baking.



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