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### Ramadan Dried Fruit Balls

Enjoy these energy-boosting treats during Ramadan or Eid!

**Ingredients**
- 50g soft dried apricot
- 100g soft dried dates
- 50g dried cherries
- 2 tsp coconut oil
- 1 tbsp sesame seeds

**Equipment**
- Food processor
- Mixing bowl
- Spoon
- Small dish or shallow container (for the sesame seeds)

**Makes approx. 12 fruit balls.**

**Method**

1. First, blend all of the dried fruit in a food processor until very finely chopped.
2. Tip the chopped fruit into a mixing bowl.
3. Add the coconut oil and use your hands to work it into the dried fruit mix.
4. Shape the mix into 12 equally sized balls.
5. Roll each ball in the sesame seeds.
6. Enjoy! Eid Mubarak!