

Swedish Wedding Cookies

- ¼ c. margarine (I always use butter!! Margarine is fake and I don't do fake anything, except highlights in my hair and that's only because I live in the NW where my hair no longer has its natural blond tendencies—because.there.is.no.SUN. for long enough at a time! And I'm happy as a blond.)
- 2/3 c. sugar
- 1 egg
- Dash salt
- 1 c. cut-up dates (I used fresh Medjool dates.)
- 1 t. vanilla
- 2 c. Rice Krispies (or any puffed rice cereal will do)
- ¾ c. coconut (I use sweetened, but if you want to use unsweetened, just be happy and do what you want!)
- ½ c. walnuts

Combine Rice Krispies, coconut, and walnuts in a bowl and set aside.

Combine butter, sugar, egg, salt, and dates in a saucepan. Cook 7-10 minutes or until thick, stirring constantly.

Remove from heat. Add vanilla. Pour mixture over Rice Krispies, coconut, and nuts. Blend well and allow to cool slightly.

Make small teaspoon size balls and roll in coconut.