Date Caramel Apple Nachos

Prep Time: 10 minutes
Serves: 6
Difficulty: Easy

Ingredients

Caramel Sauce

- 20 dates, pitted
- 1/4 cup almond butter
- 2 tablespoons almond butter
- 1/2 cup almond milk (or other plant-based milk)
- 1/2 teaspoon vanilla extract
- 1/8 teaspoon cinnamon
- 1/8 teaspoon Himalayan pink, Celtic, or sea salt

Other Ingredients

- **4 apples, cored and sliced**
- **6 tablespoons date caramel sauce**
- **1/4 cup mini chocolate chips (optional)**
- **1/4 cup toasted unsweetened coconut (optional)**
- **1/4 cup toasted pecans, chopped (optional)**

Preparation

Caramel Sauce

1. Place pitted dates into a small bowl and cover with boiled water. Let sit for 15 minutes to soften up. Drain.
2. Place all of the ingredients, except for the almond milk, into a Nutribullet or blender.
3. Blend for 1-2 minutes, slowly pouring in the almond milk. Scraping down the sides and turning off the blender and stirring the sauce every 20 seconds or so helps.
4. Arrange apple slices on a plate and drizzle caramel sauce, chocolate chips, coconut, and pecans on top.