



RECIPES

Dark Chocolate Nut Clusters

INGREDIENTS:

1 cup plus 3 tablespoons melted dark chocolate

1 ½ cups whole almonds

Handful of shredded coconut

Dried cherries (optional)

INSTRUCTIONS:

1. Line a baking tray with parchment paper. Start melting chocolate pieces in pan on low heat, it won't take long to melt. If desired, add a handful of dried cherries to melted chocolate.
2. Place a tablespoon of melted chocolate on the parchment paper, top with a couple of almonds (4-5) and then drizzle with chocolate.
3. Continue making clusters until all the chocolate is used.
4. Sprinkle clusters with shredded coconut.
5. Transfer to refrigerator for about 10 minutes to chill and remove when firm. They'll be ready to enjoy right away!

Makes 32 clusters

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