

Inside Out Almond Joys

4 ingredients · 15 minutes · 24 servings



Directions

1. Microwave dark chocolate and the coconut oil in a large glass bowl at 50% power for 30 seconds at a time until melted. Stir well to combine.
2. Meanwhile, line a baking sheet with parchment paper.
3. Add almonds to the melted chocolate and stir to combine. Use a spoon to drop small, even clusters (containing about 4 to 5 almonds each) onto the parchment paper. The number of clusters you make should be equal to your serving size.
4. Sprinkle coconut otop of each cluster immediately. Transfer to the freezer until the clusters are set, about 15 minutes.
5. Remove from the freezer and enjoy!

Notes

No Almonds

Use hazelnuts, peanuts or dried fruit instead.

No Coconut

Use hemp seeds instead.

Spread the Love

Package them in a tin or jar lined with parchment paper to give as a gift.

Serving Size

One serving is equal to one cluster.

Keto-Friendly

Use 90% cacao dark chocolate.

Ingredients

120 grams	Dark Organic Chocolate (at least 70% cacao, chopped)
1 tsp	Coconut Oil
1 cup	Almonds
1/4 cup	Unsweetened Shredded Coconut