

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

4 1/4 ozs Dark Organic Chocolate (at least 70% cacao, chopped)

1 tsp Coconut Oil

1 cup Almonds

1/4 cup Unsweetened Shredded Coconut

Nutrition

Amount per serving

Calories	70	Vitamin D	0IU
Fat	6g	Vitamin E	2mg
Carbs	4g	Thiamine	0mg
Fiber	1g	Riboflavin	0.1mg
Sugar	2g	Niacin	0mg
Protein	2g	Vitamin B6	0mg
Cholesterol	0mg	Folate	3µg
Sodium	3mg	Vitamin B12	0µg
Potassium	44mg	Phosphorous	29mg
Vitamin A	0IU	Magnesium	16mg
Vitamin C	0mg	Zinc	0mg
Calcium	16mg	Selenium	0µg
Iron	0mg		