

Dark Chocolate Almond Clusters

These delicious, rich dark chocolate clusters are sure to serve any sweet tooth. They make for a guilt-free indulgence, packed with antioxidants and healthy fats. Perfect as a snack on their own or a sweet addition to dessert platters, dark chocolate almond clusters offer a delicious way to satisfy your cravings while nourishing your body.

Yield: 24 servings

Serving Size: 1 clusters

Ingredients:

- 1 cup unsalted dry-roasted almonds
- 6 ounces dark chocolate (60-70%), chopped
- Pinch of flaky sea salt

Instructions:

1. Line a 24-cup mini muffin tin with paper or silicone liners.
2. Divide 1 cup almonds among the prepared cups (about 4 almonds each).
3. Place 6 ounces chocolate in a medium microwave-safe bowl; microwave on Medium for 1 minute.
4. Stir, then continue microwaving on Medium in 20-second intervals until melted, stopping to stir after each interval.
5. Spoon about 1 teaspoon chocolate over each portion of almonds.
6. Sprinkle evenly with a pinch of salt. Refrigerate until set, about 30 minutes.

Per Serving: Calories 73 kcal, Carbohydrates 6 g, Protein 2 g, Sat Fat 2 g, Sodium 8 mg, Added Sugars 4 g

This recipe was taken from <https://www.eatingwell.com/dark-chocolate-almond-clusters-8660888/>

