



## Inside Out Almond Joys

24 servings

15 minutes

### 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
Fat	6g
Carbs	4g
Fiber	1g
Protein	2g

### 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 overtop 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.