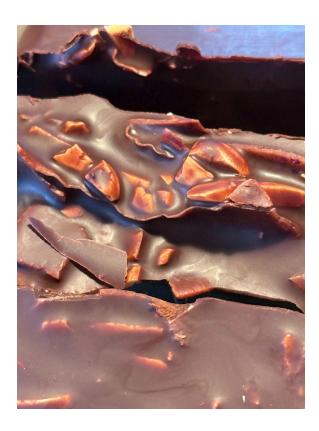


**HEALTHY RECIPE** 

## Coco Choco + Almond Bars



Ready in **50 minutes**Serves **14 people 4g Sugar per bar** 

## **Ingredients**

- 8 ounces 85% Dark Chocolate
- ¼ cup raw Almonds, pre-slivered
- ¼ cup raw coconut, shredded
- 14 cavity silicone mold of choice

## **Preparation**

- 1. Measure out your shredded coconut and sliced almonds.
- 2. **Combine nuts** in an iron skillet and toast until golden.
- In a double boiler, melt chocolate until just soft and liquidy. Keep heat low and do not burn.
- 4. Place your toasted coconut and almonds into your mold. Make sure you have distributed nuts evenly across all cavities, about 1/2 way full.
- Pour the melted chocolate into each cavity. Fill to the top.
- 6. **Place filled mold into the refrigerator** for 30 minutes.
- 7. Enjoy!

## **Tips**

Experiment with different nut combinations. Try hazelnuts, walnuts, macadamia nuts... Go nuts!