

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-sliced
- 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.
3. **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.
5. **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!