



ALMOND CHOCOLATE BARS

INGREDIENTS

1 cup chocolate chips from 100% chocolate

1/3 cup homemade caramel

1/2 tsp vanilla extract

1/2 cup raw almonds

tools:

silicone chocolate molds

INSTRUCTIONS

In a double boiler, carefully melt the caramel and chocolate, stirring occasionally until fully melted (careful to not overheat chocolate!). Stir in the vanilla extract. Add the chocolate mixture to the silicone chocolate mold and add the almonds so they are just covered with chocolate. Store in a cool dry place until they have fully hardened. Remove from the silicone molds and place in a sealable container. Keep refrigerated for storage.

Guten Appetit!