Dark Cocoa Almonds

adapted from Slim & Scrumptious 2010

<u>**Ingredients**</u>

1 egg white

1 teaspoon vanilla extract

2 cups unsalted almonds

¼ cup sugar

3 tablespoons unsweetened cocoa powder

⅛ teaspoon salt

<u>**Directions**</u>

1. Heat oven to 275.

2. Whisk together egg white and vanilla extract until frothy. Add almonds, ensuring all almonds get completely coated with egg white mixture.

3. Mix together sugar, cocoa and salt.

4. Combine almonds and cocoa mixture, completely coating almonds until no dry powder is left.

5. In a single layer, place almonds on greased baking sheet. Bake for 25 minutes, remove from oven and slip almonds over. A spatula works great for this!

6. Let cool completely and enjoy! Some pieces may need to be broken apart by hand.