



Chocolate nut clusters

Indulge in these easy, fair trade nut clusters. With just five ingredients this recipe is simple to make and delicious to snack on. Makes approximately 30. Store in refrigerator for up to 3 days.

Ingredients:

1 cup	Almonds*
1 cup	Cashews*
1 cup	Dark chocolate drops*
1 tbs	Coconut oil*
2 tbs	Peanut butter

Method:

1. Combine almonds and cashews in a food processor pulse several times until the nuts are the desired size.
2. Place chocolate drops, coconut oil and peanut butter into a double boiler and heat until just melted.
3. Remove chocolate mixture from heat and stir through crushed nuts. Make sure the nuts are covered well.
4. Place heaped teaspoons of the mixture onto non-stick paper.
5. Refrigerate for at least an hour.

Tips: You can add dried fruits or other nuts to your liking.

***Find this ingredient at your local Trade Aid store or stockist.
See www.tradeaid.org.nz for more recipes**