Coconut Cashew Clusters

Preparation Time: 5 Minutes
Total Time: 15 Minutes
Servings: 4 to 6 servings

Ingredients:

½ cup chopped raw unsalted cashew pieces or other nuts

3 ounces dark chocolate (at least 70% cocoa content) cut into small pieces

2 tablespoons unsweetened coconut flakes or shredded coconut

Directions:

Preheat oven to 375 F.

Line a baking sheet with parchment paper.

In a bowl, combine the cashews, chocolate, and coconut. Divide the mixture into four piles for larger clusters or six piles for smaller clusters on the lined baking sheet. Bake until the chocolate has melted, about 5 minutes. Slide the parchment, with clusters on it, off the baking sheet, and set aside to cool on the counter or in the refrigerator for a few hours, or until the chocolate is solid. The clusters will not hold together until they are fully cooled. Store in an airtight container on the counter or in the refrigerator.

Variations: Melt the chocolate in a double boiler. Stir in the nuts and coconut. Place on parchment paper in four large or six small clusters to cool.

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