

Sea Salt Dark Chocolate Almond Clusters

Ingredients:

2 cups (280g) Diamond of California whole almonds
8 ounces (226g) semi-sweet or bittersweet chocolate, coarsely chopped
1 sea salt
turbinado sugar (or any coarse/raw sugar)

Directions:

Preheat oven to 300°F (149°C). Line a large baking sheet with parchment paper or a silicone baking mat. Spread almonds out in a single layer and toast for 10-12 minutes, stirring once during that time. Set aside.

Melt the chocolate in a double boiler or (carefully!) use the microwave. For the microwave, place the chocolate in a medium heat-proof bowl. Melt in 30 second increments, stirring after each increment until completely melted and smooth. Alternatively, you can temper the chocolate. If tempering, do not store finished nuts in the refrigerator.

Stir the almonds into the chocolate, making sure to coat each one. Spoon clusters onto a lined baking sheet, as large or small as you'd like. My clusters had about 10-12 almonds each in them. Sprinkle with a little sea salt and turbinado sugar, then allow chocolate to completely set. I placed the baking sheet in the refrigerator to speed it up!

Store chocolate covered almonds in the refrigerator for up to 4 weeks.

Recipe Notes:

Make sure you're using high quality chocolate. I prefer Lindt, Baker's, or Ghirardelli. Trader Joe's Pound Plus bar works too! I usually use semi-sweet chocolate, but you can use

bittersweet for a deeper and less sweet dark chocolate flavor.

From:

<https://sallysbakingaddiction.com/2016/03/01/sea-salt-dark-chocolate-almond-clusters/>