

DARK CHOCOLATE ALMOND CLUSTERS with SEA SALT

gluten & dairy free option

makes 18 clusters

- 10 oz DARK CHOCOLATE CHIPS*
- 3 cups ALMONDS, whole or chopped
- SEA SALT

*Use allergen free chocolate chips if desired, I like Enjoy Life brand.

Melt chocolate chips in a large glass bowl in the microwave or stove top double-broiler; whisk frequently until smooth. Fold in almonds (make sure room temperature or chocolate will seize). Drop tablespoonfuls onto a parchment lined baking sheet and sprinkle with sea salt. Refrigerate until set.

Additional Mix-Ins: Peanut or almond butter, pure honey, cinnamon, shredded coconut, mint or almond extract, dried cranberries or substitute other nuts for almonds (mixed, hazelnuts, pecans, walnuts or peanuts).

QUICK BREAKFAST COOKIES

gluten & dairy free option

makes 12 cookies

- 2 large RIPE BANANAS
- 1 cup DRY QUICK OATS*
- 1/3 - 1/2 cup DARK CHOCOLATE CHIPS*
- 1/4 tsp GROUND CINNAMON & SEA SALT (optional or to taste)

*Use allergen free oats or chocolate chips if desired.

Preheat oven to 350 degrees F. Line a large baking sheet with parchment paper (or spray with oil). Mash bananas with applesauce; fold in oats, chocolate chips, cinnamon and sea salt (if using). Drop tablespoons of batter onto prepared baking sheet, bake 15 minutes or until golden brown.

Additional Mix-Ins: Pure honey, maple syrup, chopped nuts (pecans, walnuts, almonds), dried cranberries, raisins, peanut or almond butter.