



Cocoa Roasted Almonds

Christina Marbury September 23, 2017

Our friend Christina is the queen of scrumptious recipes featuring local goodies and we LOVE when she uses our chocolate in her creations. Here's a recent one - a perfect fall snack! Make sure to visit her blog for more: tootsweetness.com

INGREDIENTS

2 cups raw almonds
1/4 cup maple syrup
1 Tbsp cane sugar
2 tsp flake salt (or 1 tsp table salt)
3 Tbsp cocoa powder

PREPARATION

1. Place almonds in a medium bowl. Drizzle maple syrup over the almonds and stir to coat evenly. Sprinkle the cane sugar and salt over the almonds and stir until evenly coated.
2. Spread the almonds evenly on a baking sheet covered with parchment paper.
3. Bake at 350 degrees for 15 minutes, until the almonds are roasty and the sugar is just caramelized.
4. Right when you remove the almonds from the oven, put them into a clean bowl and sprinkle the cocoa powder over them. Cover the bowl with a plate and shake to coat the almonds with the cocoa powder.
5. If any almonds aren't completely covered with the cocoa powder, give them a quick stir.
6. Spread the almonds over a clean sheet of parchment or on a clean baking sheet to cool.
7. Once cooled completely, store in an airtight container.

For more recipes, ingredients, and chocolate fun, visit grocersdaughter.com.