

Crunchy Almond And Coconut Bark

Description

A delicious snack for any time of day. Perfect for work or out and about

Prep time: Fifteen minutes

Servings: 12

Ingredients

- 1/2 cup of almonds
- 1/2 cup of unsweetened flaked coconut
- 100 grams of dark chocolate
- 1/2 cup of coconut butter
- 1/2 teaspoon of almond extract
- 1/4 teaspoon of sea salt

Instructions

1. First, preheat the oven to about 350 degrees F, then place the coconut and almonds on a baking sheet lined with foil. Transfer to the oven and toast for about eight minutes. When toasted, remove from the oven, and set aside.
2. Melt the dark chocolate in a broiler. Add in the coconut butter when the chocolate has melted. Then add in the almond extract and stir properly.
3. Next, line a baking sheet with wax or parchment paper. Add in the chocolate mixture and spread it evenly. Then top with the toasted coconut flakes and almonds. Press into the chocolate.
4. Sprinkle with some salt and transfer to the refrigerator. Chill for about one hour. Once set, break into pieces. Serve.