

# STRAWBERRY-ALMOND CHOCOLATE BITES WITH SEA SALT



**DIFFICULTY**

EASY



**TIME**

70 MIN



**SERVES**

24

## INGREDIENTS

1.5 cups sliced almonds (toasting is optional)  
12 ounces dark chocolate, chopped or in chips  
1 tsp coconut oil  
1.5 cups lightly crushed freeze-dried strawberries  
2-4 tsp of flaky sea salt

## DIRECTIONS

1. Preheat the oven to 325 degrees
2. Line 17" x 11" baking sheet with a silicone baking sheet, aluminum foil or parchment paper
3. Toast the almonds for 10 minutes on the baking sheet. Remove from the oven and let both the baking sheet and almonds cool. This can be done anytime in advance
4. In a microwave, heat the chocolate and coconut oil in bowl. To do this, heat for 30-45 seconds at a time and stir between each time
5. Fold the chocolate into a bowl containing the almonds and strawberries
6. Drop by Tablespoons onto the lined baking sheet
7. Refrigerate for 6-8 minutes. Remove and sprinkle with flaky sea salt. Return the pan to the refrigerator and chill until firm (about 1 hour)

## NUTRITION FACTS PER SERVING

Calories: 118    Fat: 7.6g (Saturated Fat: 3.4g)    Carbohydrates: 11.2g    Fiber: 2.1g    Sugar: 7.3g    Protein: 1.6g



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