

## Chocolate Cherry Nut Clusters

12 clusters



Surprise your sweetie (and yourself) with a delectable and easily handmade Valentine's Day treat. Just three simple ingredients make up these delightful treasures – rich, dark chocolate; chewy sweet and tart cherries; and toasted, crunchy almonds. A great way to say Happy Valentine's Day!

1 cup whole roasted almonds, coarsely chopped

½ cup dried cherries, coarsely chopped

6 oz. dark or bittersweet chocolate (70% cocoa solids), finely chopped

- In a medium bowl, toss together chopped almonds and cherries.
- Line a baking sheet with wax or parchment paper.
- Melt half of chocolate in top of double boiler over simmering water, over very low heat. Stir in remainder of chocolate till melted.
- Remove top pan with chocolate. Place over a bowl of warm tap water as you make the clusters.
- Stir nut and fruit mixture into chocolate. Spoon out heaping tablespoon size clusters of chocolate mixture onto baking sheet leaving one inch between each cluster.
- Place in refrigerator to cool and set. About 15 minutes.
- Serve or store clusters at room temperature.

**Variations:** Substitute semi-sweet or milk chocolate, toasted walnuts (or cashews, pistachios) and raisins (or other dried fruits like apricots, mangoes, etc.).

Shape clusters by teaspoonfuls for smaller bites.

**Ingredients:** whole roasted almonds, dried cherries, dark or bittersweet chocolate.

**Tools:** Chef knife, cutting board (not glass), measuring cups, double boiler or saucepan and glass bowl that will fit over saucepan, wooden mixing spoons, baking sheet covered with waxed paper or parchment paper.