

Dark Chocolate Cherry Clusters

Yield: 12 Servings

Ingredients:

1/2 cup dried cherries, coarsely chopped
1 cup roasted, unsalted pistachios, coarsely chopped
6 ounces 72% (or greater) dark chocolate
1 tablespoon orange zest



Directions:

1. Melt dark chocolate over double boiler or in microwave.
2. Using a cheese grater, grate skin of an orange into the chocolate.
3. In a separate bowl, mix pistachios and cherries.
4. Stir the fruit and nut mixture into the chocolate.
5. Spread wax paper over a baking sheet.
6. Spoon about 1 tablespoon of chocolate mixture onto wax paper. Repeat until you have 12 clusters.
7. Place clusters in refrigerator for 15 minutes to set before enjoying.

Nutrition Information Per Serving (1 cluster):

Calories: 153, Total Fat: 12g , Saturated Fat: 5g, Cholesterol: 0 mg , Sodium: 48 mg, Carbohydrate: 13 g,
Fiber: 4g, Sugar: 5g, Protein: 4g

SOURCE: <http://www.foodnetwork.com/recipes/ellie-krieger/cherry-almond-chocolate-clusters-recipe.html>
