



Chocolate Chickpea Clusters

PREP TIME: 15 MINS

YIELD: 12 servings

COOK TIME: 10 MINS

Ingredients

- 1 can chickpeas, drained and rinsed
- ½ cup golden raisins
- 2 - 8 oz bars semi-sweet chocolate, chopped
- 1 tsp coconut oil
- pinch of sea salt
- additional toppings as desired: coconut flakes, pumpkin seeds, dried cranberries, nuts

Directions

1. Preheat oven to 350 degrees.
2. Line a sheet pan with parchment paper.
3. Dry the chickpeas using paper towels and then place on sheet pan.
4. Roast chickpeas, stirring occasionally, for about 45 minutes or until completely dry throughout.
5. Using a double boiler or 15 second intervals in the microwave, melt the chocolate bars and coconut oil together until smooth.
6. In a medium bowl, combine all dry ingredients and then mix with chocolate until fully coated.
7. Use a spoon to drop clusters of the mixture onto parchment paper. Allow to cool and enjoy!