

Cocoa Dusted Almonds

Servings: 8

Ingredients

- 2 cups whole, raw, unsalted almonds
- 2 tablespoons cocoa powder
- 1 teaspoon honey
- 1/2 teaspoon vanilla extract
- 1/4 teaspoon ground cinnamon

Nutrition Facts Per Serving (1/4 cup)

- Calories: 212
- Total fat: 17 g
- Saturated fat: 1.5 g
- Sodium: 0 mg
- Carbohydrates: 10 g
- Fiber: 5 g
- Protein: 7 g
- Sugar: 4 g

Directions

1. Sift together cocoa powder and cinnamon in a medium bowl. Set aside.
2. Measure the almonds in a medium bowl. Set aside.
3. Use microwave to liquefy honey and add vanilla.
4. Pour honey mixture over almonds and stir quickly.
5. Quickly combine cocoa powder and cinnamon mixture with the honey coated almonds. Toss well.
6. Store in airtight container or jar.