

Shana's Holiday Treats

Coconut Almond Chocolate Bark Bars

Makes approx. 12 servings Gluten Free

Ingredients:

1 cup shredded coconut

1 ½ cups almonds (works best with sliced)

3/4 cup coconut oil

1 tablespoon chia seeds

Sea salt

3.5 oz dark chocolate (or white chocolate)

Toppings (optional): Choose 1 or 2

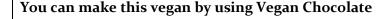
Pomegranate seeds

Dried fruit, such as dried cranberries, prunes, or goji berries

Chopped nuts, I like Pistachios

Candy cane chips-bits

Get Creative! ©



Directions:

- n. Preheat oven to 350 degrees. Toast coconut on sheet pan for about 5 minutes until lightly toasted (this is an optional step). I think it helps to bring out so much flavor ©
- 2. Line a 9x12 baking dish with wax paper.
- 3. Blend almonds and coconut oil in a food processor (or high quality blender), until smooth. Add chia and coconut flakes. Pulse for another 30 seconds.
- 4. Pour into lined pan. Sprinkle with salt.
- 5. Place in refrigerator for at least 30 minutes.
- 6. Melt chocolate in a small pot and drizzle over coconut+almonds. Sprinkle with toppings as you wish. Place back in the refrigerator for another 5-10 minutes.
- 7. Cut into squares, or break into pieces. ENJOY! ☺

Make these as gifts! © Place in decorative holiday bags with ribbon and a name tag.

What are you giving as gifts this Holiday Season? Made with Love By YOU @

