

Cocoa Dusted Almonds

WRCC | RECIPE
BY KAILAH

Ingredients:

- 2 cups whole, raw almonds
- ¼ cup agave nectar
- 1 ½ tablespoons unsweetened cocoa powder
- Pinch of salt (optional)

Preheat the oven to 350 F.

Line the baking sheet with parchment paper and set aside in a small saucepan, heat agave nectar and salt over medium heat.

Stir in the almonds and continue to stir until they are completely coated. Add cocoa powder and continue to mix. Spread the coated almonds onto the baking sheet in one layer. Roast in the preheated oven for 10 minutes, stirring once or twice during the cooking time to prevent burning. Allow to cool for a few minutes.



*Makes 16 snack-sized servings.

FOR MORE TASTY RECIPES CONTACT KAILAH

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CONTACT KAILAH TODAY FOR ANY DIETARY NEED.