

# Dark Chocolate Nut Clusters with Sea Salt



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<http://www.skinnytaste.com/dark-chocolate-nut-clusters-with-sea-salt>

2 Smart Points 54 calories

**Total Time:** 30 minutes

## Ingredients:

- 20 almonds (total weight 20 grams)
- 20 pecan halves (total weight 20 grams)
- 20 walnut halves (total weight 60 grams)
- 1 package Ghirardelli Dark Chocolate Melting Wafers\*
- sea salt



## Directions:

1. Place chocolate wafers in a medium, microwave safe bowl. Melt in 30 second increments, stirring until melted, about 1 1/2 minutes total.
2. Working quickly, dip a walnut into the melted chocolate with a fork and shake the excess off. Transfer to a piece of wax paper. Do the same with the pecan, then lay the pecan on top of the walnut. Repeat with the almond, finishing the cluster. Repeat with the remaining nuts.
3. Finish each with a pinch of sea salt, to do this you will want to sprinkle it on top once they are almost dry so it doesn't absorb, but not too dry or it won't stick. Enjoy!!

\*Calculated with 80 grams Ghirardelli Dark Chocolate Melting Wafers for 20.

## Nutrition Information

Yield: 20 clusters, Serving Size: 1 cluster

- **Amount Per Serving:**
- Smart Points: 2
- Points +: 2
- Calories: 54
- Total Fat: 5g
- Saturated Fat: g
- Cholesterol: 0mg
- Sodium: 3mg
- Carbohydrates: 3g
- Fiber: 0.5g
- Sugar: 2g
- Protein: 1g