

## Dark Chocolate Coconut Clusters (Paleo, Vegan)



*These clusters are so simple to make for your next party or whip up in 20 minutes for a last-minute sweet tooth pleaser*

*Source: Bakeitpaleo*

### Ingredients

- 1 cup dark chocolate (5.5 oz) I like Enjoy Life or Trader Joe's dark chips
- 2 cups toasted coconut chips\*
- 1/3 cup raw or sprouted pumpkin seeds ( I like hull-less pepitas Go Raw brand)
- 1/3 cup raw sunflower seeds
- 2 Tbsp chia seeds
- 1/4 tsp salt

### Instructions

1. Melt chocolate in a small saucepan, over low heat (small burner, lowest heat possible). Stir frequently until fully melted.
2. Add remaining ingredients to the saucepan. Mix until well coated.
3. Line a baking sheet with parchment paper. Scoop the chocolate coated mixture onto the pan
4. Place the clusters in the freezer for 10-20 minutes or until set.

\*Note: Raw coconut flakes can be used. Or toast raw coconut flakes in the oven for 5-10 minutes at 350 degrees until just beginning to get golden.



*Karrie Billets*  
Functional Nutrition Coach  
karrie@turnpaughhwc.com