CHOCOLATE NUT CLUSTERS

ingredients
- 1 cup toasted nuts, coarsely chopped
- 1/2 cup dried fruit, coarsely chopped
- 6 ounces bittersweet chocolate chips or chunks, chopped

directions
- Step 1: Line a baking sheet with parchment paper.
- Step 2: In a mixing bowl, toss nuts and fruit together.
- Step 3: Melt chocolate in 30 second intervals in the microwave or over a double boiler.
- Step 4: Pour melted chocolate into nut mixture. Spoon tablespoon sized clusters onto the parchment paper.
- Allow clusters to set overnight at room temperature or refrigerate for 15-30 minutes and serve.