

3 Ingredient Chocolate Haystacks (Paleo)

Shopping List:

- Slivered Almonds (or other nuts)
- Enjoy Life Chocolate Chips
- Sea Salt

Directions:

Heat the oven to 350* F. Pour the slivered almonds onto a foil lined baking sheet. Heat them up until slightly roasted but warmed (not burned). Remove from the oven and pour them into a mixing bowl. Add in 1/2 to one full bag of Enjoy Life chocolate chips - to your preference on the amount of chocolate coating over the almonds. Stir thoroughly to allow the chocolate to melt and coat the almonds.

Using a spoon, scoop and drop spoonful's of the chocolate covered almonds onto a parchment lined baking sheet or plates. Sprinkle sea salt over the tops of them before the chocolate begins to cool so that the salt sticks. Place the baking sheet or plates into the refrigerator to allow the chocolate to harden, approximately 30 minutes. You may also place in the freezer for a short amount of time.

Once the chocolate is hardened back up you may place them out to serve.