



Body and Soul Nourishment Inspiration for a Healthy Lifestyle

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Macadamia Caramel Clusters (from Elana's Pantry)

½ cup creamy roasted or raw almond butter
½ cup agave nectar
1 Tablespoon vanilla extract
½ teaspoon sea salt
1 cup macadamia nuts, toasted
1 cup chocolate chips or dark chocolate bar

- 1. Combine almond butter with agave in a medium saucepan over low heat**
- 2. Stir in vanilla and salt, then add macadamia nuts**
- 3. Allow mixture to cool for a few minutes**
- 4. Drop mixture by the Tablespoon onto parchment paper lined dish**
- 5. Place dish in freezer for 10 minutes**
- 6. Melt chocolate in a medium saucepan over lowest heat possible, stirring constantly to avoid scorching**
- 7. Remove dish from freezer and drop chocolate over each caramel cluster, spreading gently to coat**
- 8. Store macadamia caramel clusters in freezer**
- 9. Remove from freezer just before serving (If left out for long, they become quite messy, but still yummy!)**