

Healthy Recipe of the Week

Use Organic ingredients whenever possible.

3-Ingredient Salted Chocolate Almond Haystacks

From www.cookeatpaleo.com

This is a simple, quick and yummy Paleo-style treat. Keep a close eye on the almonds when they are in the oven. They can go from golden brown to burnt in a matter of seconds.

Makes 15 haystacks

1 cup sliced almonds

1 cup mini gluten-free, dairy-free chocolate chips (Enjoy Life brand can be found at Dierberg's stores and Whole Foods)

Coarse sea salt, to taste

1. Spread sliced almonds in a single layer on a rimmed baking sheet. Toast in 300°F oven until fragrant and light golden brown, about 5 minutes.
2. Immediately pour into mixing bowl and add chocolate chips. Stir until chocolate is melted and almonds are coated with chocolate.
3. Drop by teaspoonfuls onto parchment lined tray. Sprinkle with salt.
4. Freeze until firm, about 10 minutes.