



Karina's Salted Cocoa Roasted Almonds

Ingredients

- 1 1/2 cups raw almonds
- 1 tbsp coconut Oil
- 3 tbsp raw cacao powder or unsweetened cocoa powder
- 3 packets Stevia (or sweetener of choice)
- 1/2 tsp of salt

Directions

1. Preheat your oven to 300 degrees and spray a 9x13 glass baking dish with cooking spray.
2. Place almonds in a medium-sized bowl and set aside.
3. In another bowl, combine cocoa powder, Stevia, and salt.
4. In another bowl, melt coconut oil. The microwave works well.
5. Pour the melted oil over your almonds, making sure they are coated evenly.
6. Pour cocoa mixture over almonds and stir until the chocolate covers everything.
7. Spread almonds in a glass baking dish in one even layer.
8. Bake for 20 min, stirring roughly every 5 min.
9. Allow to cool for 20 minutes before eating. Enjoy!