

Almond and Chocolate Clusters

This is the perfect dessert for a get-together in the Fall or your Halloween Party with friends and family!

It is simple to do and brings a ton of flavor to the party! Enjoy!

Serves: 24

Preheat the oven to 350 degrees

2 (12-dozen) mini muffin pans
1/2 cup (about 3 ounces) toasted slivered almonds
24 individually wrapped caramel candies (about 6 ounces)
1 cup (about 6 ounces) bittersweet chocolate chips
4 - 6 Tbs. cream, room temperature, divided
1 cup (about 6 ounces) white chocolate chips

1. Lightly grease the mini-muffin pans with vegetable oil spray and place 1 teaspoon of slivered nuts in each of the muffin cups.
2. Unwrap the caramel candies, cut each candy into quarters and place 4 quarters (1 candy) in each of the muffin cups on top of the nuts in a single layer.
3. Bake in the oven until the caramel is just melted and beginning to spread, about 8 minutes. Be careful not to over melt the caramel or it will bubble, burn, and become too hard.
4. Place the mini muffin pans in the refrigerator for 5 minutes to cool. Remove the nut clusters from the pans and set aside.
5. Meanwhile, melt the bittersweet chocolate in a double boiler over low heat. Wisk 2 - 3 tablespoons of cream into the chocolate to slightly thin the chocolate for coating the clusters. Dip half of the nut clusters in the bittersweet chocolate and place on a parchment paper-lined baking sheet. Return the clusters to the refrigerator to harden, about 30 minutes.
6. Melt the white chocolate in a double boiler over low heat. Wisk 2 - 3 tablespoons of cream into the chocolate to slightly thin the chocolate for coating the clusters. Dip remaining half of the nut clusters in the white chocolate and place on the parchment paper-lined baking sheet with the other chocolate-covered clusters. Return the clusters to the refrigerator to harden, about 30 minutes.