

Choco-Nut Haystacks

- 1/2 cup coconut oil, slightly melted
- 1/4 cup unsweetened cocoa or raw cacao powder
- 1 Tbsp. peanut butter (*no sugar added*)
- 1/8 - 1/4 tsp. Celtic sea salt or Redmond RealSalt (*to taste*)
- 4-5 tsp. powdered Swerve or Truvia/erythritol (*see directions*)
- 1/4 cup shredded unsweetened coconut
- 1/2 cup slivered almonds
- 1/2 cup walnuts



Choco-Nut Haystacks (*no sugar, low carb*)

Make powdered sweetener: place sweetener in clean small coffee grinder and blend until powdered, 8-10 seconds. Or, place in high quality blender to powder.

Line plate or cookie sheet with waxed paper.

Stir slightly melted coconut oil and blend well with cocoa powder or raw cacao powder. Combine remaining ingredients and stir quickly until combined. Place dollops of mixture onto wax-paper lined pans or plate as separate "haystacks", or spread out over wax paper. Place in freezer for 5-10 minutes. Break into pieces, if desired. Store in freezer or refrigerator...if you have any left.



Julieanne