

# Chocolate Clusters



This little chocolate gem can be served along champagne for elegance or on simple tray with other candy. Our favorite is to make these and serve them with a homemade pomegranite sorbet (add a splash of champagne for grownups). This recipe is dairy free, egg free, soy free, peanut free and tree nut free.

## The Recipe:

4 ounces of high quality dark allergen friendly chocolate

2 teaspoons vegetable oil

¼ cup rise crispie cereal (there are many gluten free varieties available)

¼ cup golden raisins

¼ Craisins

¼ mini marshmallows

Note: as long as you end up with 1 cup of the mixins, you can change the ratios to suit your taste.

foil mini cupcake papers/liners

## Directions

1. Shave or cut chocolate into small pieces and place into microwavable bowl.
2. Add vegetable oil to chocolate.
3. Microwave in 25 second increments to melt. Remember, to stir well after each 25 second melting. Chocolate will melt as you stir, it is okay to stop the melting process when there are still small pieces of chocolate in the bowl. Keep stirring until the chocolate is smooth.
4. Add mix-ins to melted chocolate and let stand for a about 5 minutes.
5. Use teaspoon size cookie scoop and scoop into small paper cups.
6. Place on small cookie and refrigerate for ONLY 15-20 minutes.

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7. Remove from fridge and store in air tight container and enjoy!

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