

Dried Fig and Walnut Clusters | Makes 10 Servings

Ingredients

- 1/2 cup dark chocolate chips, semi-sweet chocolate chips or bittersweet chocolate chips
- 3/4 cup chopped walnuts or pecans
- 1 cup chopped dried figs
- Salt, for garnish (optional)

Directions

1. Line a rimmed baking sheet with parchment paper. In a microwave-safe bowl, melt chocolate 30 seconds at a time until smooth, about 1 to 2 minutes. Stir in walnuts and figs until fully coated.
2. Scoop rounded tablespoonfuls of chocolate mixture onto lined baking sheet.
3. Top each cluster with a sprinkle of salt (if using). Freeze until firm, about 20 to 30 minutes. Store refrigerated in an airtight container for up to 1 week.



Recipe from: Feeding Pennsylvania and PA Eats



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