

Chocolate Treats with Nuts and Berries Recipe

Swick

Serves 1 | Active Time: 15 minutes | Total Time: 45 minutes

Making the chocolate treats

Arrange up to 12 paper cupcake liners on a baking sheet. Pour about ¼-inch of melted chocolate into each liner (or it can be thicker if making less). Top with a selection of nuts and fruit to your liking. Refrigerate until set, about 30 minutes.

Step 1: Making the chocolate treats

- 4 ounces bittersweet, semisweet, milk or white chocolate, melted
- Pistachio nuts
- Hazelnuts
- Pine nuts
- Dried cranberries
- Pumpkin seed
- Fresh raspberries
- Fresh blueberries
- Mint sprigs

Step 2: Serving and storing

To serve, peel away the papers and arrange the treats on a plate or tray.

If you just use nuts and dried fruit in your treats, you can keep them in an airtight container in the refrigerator for a month. However, if you use fresh fruit and mint leaves, they will only last a couple of days.