



# THE ingles TABLE

Chef Katie  
**Chocolate Almond Crunch**

## Shopping List

- 12 cups puffed rice cereal
- 2 cups roasted, salted almonds
- 2 cups dark chocolate chips
- 1/2 cup honey
- 1/4 cup water
- 2 Tablespoons coconut oil
- 1/2 teaspoon ground cinnamon
- 1 teaspoon vanilla extract
- 1 teaspoon almond extract

## Cooking Instructions

1. Preheat the oven to 300 degrees F.
2. Place a small saucepot of water on the stove, and bring to a simmer.
3. Line two sheet pans with parchment paper, and set aside.
4. Place the puffed rice, cinnamon, almonds, and 1/2 cup chocolate chips in a large bowl. Toss to combine.
5. In a stainless steel bowl, combine remaining 1 1/2 cups chocolate chips, honey, water, coconut oil, vanilla extract, and almond extract. Place the bowl over the simmering pot of water, stirring often, so it doesn't burn.
6. Once all of the chocolate mixture is melted and smooth, pour it over the cereal and almond mixture. Toss the mixture with a couple of spoons until the cereal and nuts are thoroughly coated with chocolate.
7. Spread the mixture evenly between the two pans.



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