

# Food Babe's Raw Cacao Candy Crunch



Prep Time:	Cook Time:	Total Time:	Serves:
5 mins	7 mins	12 mins	8

<https://foodbabe.com/raw-cacao-candy-crunch>

## Ingredients:

- 2 tablespoons coconut sugar
- 3 tablespoons filtered water
- ¼ teaspoon sea salt
- ½ teaspoon cinnamon
- 1 teaspoon vanilla extract
- 1 cup almond
- 2 tablespoons raw cacao nibs

## Instructions:

1. Put sugar, water, sea salt, cinnamon and vanilla in a medium sized skillet and warm over medium-low heat stirring constantly until sugar is dissolved.
2. Add nuts and keep stirring until the sugar mixture is very thick and the almonds are well coated, about 5-7 minutes.
3. Remove from heat and stir in cacao nibs.
4. Pour onto piece of parchment paper and spread out into single layer and allow to cool completely.
5. Break up pieces into desired sizes and store at room temperature in an airtight container.

## Notes:

- Please choose all organic ingredients if possible