

# Salted Chocolate Caramel Cashew Clusters

Yield: 17 min  
Total Time: 15 min

Recipe from: <https://www.recipeschoose.com/recipes/swiss-recipe-dark-chocolate-cashew-clusters>

## Ingredients:

- 2 tablespoons grassfed butter or ghee
- 1/4 cup coconut sugar
- 2 tablespoons full fat coconut milk or nut milk, I used cashew milk because I had some on hand I had made recently
- 1 pinch salt
- 1 1/2 cups cashews I used dry roasted with sea salt but raw would be just fine
- 5 dark chocolate chips or a bar work, melted

## Nutrition:

1. Calories: 200 calories
2. Carbohydrate: 16 grams
3. Cholesterol: 5 milligrams
4. Fat: 15 grams
5. Fiber: 2 grams
6. Protein: 4 grams
7. SaturatedFat: 5 grams
8. Sodium: 35 milligrams
9. Sugar: 9 grams

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