## **Dark Chocolate Super Bites**

## Ingredients:

- 12 oz. dark chocolate (chocolate bar or chips)
- 3 tablespoons dried cranberries
- 3 tablespoons golden raisins
- 3 tablespoons almonds
- 3 tablespoons pumpkin seeds
- 3 tablespoons pistachios
- 2 tablespoons hemp seeds

## **Directions:**

- 1. Lay out a piece of parchment or waxed paper to work on.
- 2. If using a chocolate bar, chop the chocolate into small pieces. Put chocolate in a microwave safe bowl and microwave on high for 1 minute, stir. Microwave for another 30 seconds, stir. If there are still lumps, microwave for another short burst of time and stir again.
- 3. Use a spoon to make small rounds of chocolate onto the parchment paper. You can nudge the round of chocolate with your spoon to help form a circle shape. Work with one at a time and sprinkle the top with an assortment of the fruit, nuts, and seeds. Press down slightly to assure that they stick.
- 4. Let the chocolate set at room temperature, or put in the refrigerator to speed up the setting process.
- 5. When all the chocolates have hardened, remove them from the paper and store in an airtight container at room temperature or in the refrigerator.

Servings Pe	r Containe	er 12	
Amount Per Se	rving		
Calories 23	0 Calor	ies from	Fat 150
		% Da	aily Value'
Total Fat 16g			25%
Saturated Fat 9g			45%
Trans Fat	0g		
Cholesterol Omg			0%
Sodium Omg			0%
Total Carbo	hydrate 1	18g	6%
Dietary Fiber 4g			16%
Sugars 11	g		
Protein 4g			
Vitamin A 0%	4	Vitamin (	0%
Calcium 0%		Iron 35%	
*Percent Daily V diet. Your daily v depending on yo	alues are bas alues may be	sed on a 2,0 e higher or l	000 calorie
Total Fat Saturated Fat Cholesterol Sodium Total Carbohydra Dietary Fiber Calories per grai	Less than Less than ate	65g 20g 300mg 2,400mg 300g 25g	80g 25g 300mg 2,400mg 375g 30g

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