Dark Chocolate Incaberry Clusters

Serves: 2-10

Degree of Difficulty: 1/5

- 250g dark chocolate (I used Lindt) broken into small pieces
- 1 cup incaberry

Line a tray with baking paper.

Melt chocolate in a heatproof bowl over a saucepan of simmering water. Remove from heat and add incaberry. When well combined pour out onto baking paper and spread to single layer thickness. Place in the fridge to set then break into bite sized clusters.

Thanks to Hotly Spiced for this recipe and image

http://hotlyspiced.com/incaberry-and-the-morning-ritual/