

JENNI MARIE'S TEST KITCHEN

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Sweet & Salty Chocolate Clusters

Makes 2 lbs. – 14-16 servings

Equipment Needed:

- Kitchen Scale
- Large Mixing Bowl
- Rubber Spatula
- Microwave Safe Bowl
- Baking Sheet Lined with Parchment
- Zipper Bag & Rolling Pin

Directions:

1). Gather all equipment & ingredients. Place Fritos, Ruffles, and pretzels into a gallon Ziploc bag and crush with a rolling pin. You want more of a rough crush vs. fine. Place crushed snacks into a large mixing bowl.

- **1.5 C. (100g.) Crushed Ruffles Potato Chips**
- **1.25 C. (100g.) Crushed Pretzels**
- **1 C. (100g.) Crushed Fritos Corn Chips**

2). Place milk chocolate, semi-sweet chocolate, and coconut oil into a microwave safe bowl. Microwave in 15 second intervals, stirring between each interval until the chocolate is completely melted. Pour melted chocolate over the crushed snacks, and gently stir it all together with a rubber spatula until everything is well coated. Pour mixture out onto a parchment lined baking sheet and spread it out to desired thickness (between 1/2"-1" thickness). Cover with plastic wrap and place in the fridge for a few minutes to let the chocolate cool and set up. Use gloved hands to break it up into smaller pieces and store it in a food container with lid. Try not to eat it all in one day!

- **10.5 oz. (290g.) Milk Chocolate Chips**
- **10.5 oz. (290g.) Semi-Sweet or Dark Chocolate Chips**
- **2 t. (9g.) Refined Coconut Oil**

**This is a copycat of one of my favorite Trader Joe's treats. The higher quality chocolate you use, the better these will taste. Enjoy!*

