

ALMOND BACON BRITTLE

INGREDIENTS

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| 1/4 cup almonds | 1 tbsp maple syrup |
| 1/4 cup walnuts | 1/2 tsp cinnamon |
| 1/4 cup coconut oil | 1/2 tsp vanilla |
| 1/2 cup nut butter | 1/2 tsp ginger |
| 2-4 pieces cooked bacon | sea salt |

PROCEDURE

Preheat oven to 350 degrees.

Roast almonds and walnuts 5-10 minutes.

Heat coconut oil, nut butter, vanilla, maple syrup, cinnamon, and ginger over medium heat. Whisk until combined.

Pour mixture onto a baking sheet lined with parchment paper.

Spread mixture with a spatula into an even layer and sprinkle with toasted nuts, bacon pieces and sea salt.

Set in freezer for 4 hours, then remove and break apart.

Keep in fridge or freezer until serving.