



## Caramel Coconut, Seed and Nut Clusters

How often do you find yourself dreaming of a sweet & salty treat, but you go to your pantry and you have nothing? We have the answer and all the ingredients are probably in your pantry already! The nuts can be swapped out for almost any nuts you have around.

### INGREDIENTS

1/2 cup Coconut Flakes  
1/4 cup [Farm Fresh Nuts Raw Slivered Almonds](#)  
1/4 cup [Farm Fresh Nuts Raw Pumpkin Seeds](#)  
1/8 cup [Farm Fresh Nuts Dry Roasted Georgia Pecans Unsalted](#)

### SAUCE

3 tbsp Butter  
3 tbsp sugar in the raw  
OR see notes above for lighter clusters  
1/2 tsp Vanilla Extract  
Pinch Salt

### INSTRUCTIONS

Measure all of the dry ingredients and have them ready while you prepare the caramel mixture. Heat the butter and sweetener in a small saucepan over medium heat. Cook the mixture for 5-7 minutes, passively stirring, and when it begins to bubble, add the salt and vanilla.

Once the mixture begins to brown, remove from heat and stir in the dry ingredients. Portion the candy into a mini muffin tin sprayed with cooking spray or into mini cupcake liners. Only fill the tins HALF way to make 10 portions. \*8 if you use the lighter recipe)

Turn your oven to the broiler setting and let it heat up for about 5 minutes.

Place the tray under the broiler to toast the coconut, about 3-5 minutes. WATCH because those babies will burn in the blink of an eye!

Remove from the oven and use a spoon to press the clusters into the wells, flattening each one. Pop the whole tray of candy in the freezer to chill and set.

Once solid they can be popped out with a sharp knife and stored in the refrigerator!