

Tina's Chocolate-Covered Walnut Clusters

Submitted by Tina Vamvakias

Ingredients:

1 (16-ounce) jar dry-roasted walnuts
1 (16-ounce) jar unsalted dry-roasted walnuts
18 (2-ounce) chocolate bark coating squares cut in half
2 cups (12-ounce package) semisweet chocolate morsels
1 (4 ounce) package German chocolate baking squares, broken into pieces
1 (9.75-ounce) can salted whole cashews
1 teaspoon vanilla extract
1/4 or 1/2 tsp salt

Directions:

Combine first 5 ingredients in a 3 ½ or 4 quart slow cooker.
Cover and cook on LOW 2 hours or until melted. Stir chocolate mixture.
Add cashews and vanilla, stirring well to coat cashews.
Drop nut mixture by heaping tablespoonfuls onto wax paper.
Let stand until firm. Store in an airtight container.
Makes 5 pounds or about 60 clusters.

“Here we find the reason that fasting is often used as a measuring-stick by the Holy Fathers; he who fasts much is he who loves much, and he who has loved much is forgiven much (Luke 7:47). He who fasts much also receives much”.

Gleanings from Orthodox authors