

Macadamia Nut Clusters



Makes about 30

6oz white chocolate

1/2c graham crackers, broken into pieces

6oz dark chocolate

1c chopped macadamia nuts

1/2c golden raisins

Line cookie sheet with waxed paper.

Break white chocolate into pieces and melt in microwave or double boiler. Stir raisins, graham crackers and nuts into melted white chocolate.

Place by heaping teaspoonfuls on prepared cookie sheet.

Chill mixture in refrigerator until set. Carefully remove from waxed paper.

Break dark chocolate into small pieces and melt in microwave or double boiler. Let cool until almost room temperature.

Dip the clusters into the dark chocolate ~ double dipping is not discouraged. Place on waxed paper and refrigerate until set.

Prepare Ahead Tip

Clusters can be stored, covered, in cool dry place for up to one week.