



## Snack Smarter With These Guilt Free Pistachio Chocolate Cherry Clusters

Snacking doesn't have to feel like a compromise. These Pistachio Chocolate Cherry Clusters prove that a sweet bite can be satisfying, intentional, and made with real ingredients—no baking, no complicated steps, and no sugar overload.

Creamy, date-sweetened dark chocolate is gently melted and combined with crunchy pistachios and tart dried cherries with no sugar added, then finished with fresh orange peel and a pinch of mineral salt. The result is a cluster that feels indulgent without being heavy and special without being fussy.

They're the kind of treat that works everywhere: stacked on a holiday cookie plate, set out on a football snack table, or tucked into the fridge for when you want something sweet that still feels aligned with eating well.

Simple ingredients. Real flavor. Snack smarter.

### Ingredients

- 1 cup plant-based milk (I use almond)
- 1 cup pistachios
- 1 cup dried cherries, no sugar added
- 1 bag Just Date Dark Chocolate Chips
- 1 tablespoon fresh orange peel
- Mineral rock salt, to taste (I like Redmond's Real Salt)

### Instructions

1. Line a baking sheet with parchment paper.
2. In a medium bowl, combine the pistachios, dried cherries, and orange peel. Stir and set aside.
3. Heat the plant-based milk on the stove until it nearly reaches boiling. You'll see small bubbles form around the edges of the pan. If it's boiling vigorously, the milk has actually burned a bit and it doesn't taste as good.
4. Place the chocolate chips in a small bowl. Pour a little of the hot milk over them to begin melting, adding more milk as needed (be sure not to add too much too soon or your chocolate will be too runny). Stir until smooth and thick, with no chunks. You're looking for a frosting-like consistency.

5. Working quickly, add the melted chocolate mixture to the pistachio and cherry mixture and stir until fully combined.
6. Using a teaspoon, plop small clusters onto the prepared baking sheet.
7. Sprinkle lightly with mineral salt.
8. Refrigerate for at least thirty minutes, until fully set.

Store in the fridge and enjoy straight from the fridge. These clusters hold their shape beautifully even at room temperature, and deliver rich flavor in just a few bites.

Bon Appétit.