

Cassia Spiced Chocolate Clementines

Ingredients:

8 clementines, peeled and segmented

1 cup [dark chocolate](#)

2 drops of doTERRA [wild orange](#) ([where to buy](#))

1 drop of doTERRA [cassia](#) ([where to buy](#))

Pink Himalayan [sea salt](#)

Directions:

Line a baking sheet with parchment paper. Gently melt chocolate over medium-low heat stirring frequently (do not over melt). Once melted, remove from heat and stir in essential oils. Dip clementine segments into the spiced chocolate and place on parchment lined baking sheet. Sprinkle with sea salt. Allow chocolate to harden. Serve at room temp.