



Chocolate granola

10'

Hands on

30 minutes'

Hands off

30'

Cook Time

10

Portion(s)

1

Difficulty



Ingredients

- 90 g butter, melted +extra for brushing
- 400 g oats
- 80 g coconut, grated
- 50 g flaxseed
- 150 g nuts, finely chopped
- 50 g cocoa powder
- 1/2 teaspoon(s) [vanilla extract](#)
- 120 g honey
- 50 g coconut sugar
- 50 g chocolate couverture, drops

To serve

- milk
- strained yogurt

Διατροφικός πίνακας

Nutrition information per portion

508 Calories (kcal)	29.0 Total Fat (g)	13.0 Saturated Fat (g)	44.0 Total Carbs (g)
25%	41%	65%	17%
17.0 Sugars (g)	12.0 Protein (g)	9.5 Fibre (g)	0.03 Sodium (g)
19%	24%	38%	1%

Method

- Preheat oven to 160* C (320* F) Fan.
- Grease a shallow [pan](#) with some butter.
- In a large bowl, combine the oats, coconut, flax seeds and nuts with a spoon.
- In a separate bowl, whisk together all of the remaining ingredients apart from the chocolate drops, until completely combined.
- Transfer wet mixture into the dry mixture with the oats and mix with a spatula until all of the ingredients are completely combined.
- Transfer mixture to a baking pan and spread it evenly.
- Bake for 15 minutes.
- Remove from oven, mix with a spatula and bake for another 15 minutes.
- When ready, remove from oven and allow to cool on the kitchen counter or on a wire rack.
- When cool, add the chocolate drops, mix and store in a sealed container.
- Serve with milk or yogurt.

Tip

If you want to make a vegan version simply substitute the butter with coconut butter and the honey with agave syrup!