

DARK CHOCOLATE GRANOLA



Makes 28, 1/4 cup servings

INGREDIENTS

- 1/4 cup coconut oil
- 1/4 cup honey
- 1/4 cup baking cocoa
- 1 tablespoon vanilla
- 3 cups oatmeal
- 1 cup chopped walnuts
- 1 cup puffed rice cereal
- 1 cup 60% cocoa bittersweet chocolate baking chips
- 1 cup dried cranberries

DIRECTIONS

Preheat oven to 250 degrees. In a large pan, heat oil and honey over low heat until blended. Remove from heat and add cocoa and vanilla. Stir in oats, walnuts, and puffed rice cereal. Mix until cereal is coated. Spread evenly into a parchment lined baking sheet. Bake one hour until toasted, stirring every 20 minutes. Once cooled, add cocoa baking chips and cranberries. Store in an airtight container.

TIPS

- Add your granola to 1/4 cup of your favorite Greek yogurt!

NUTRITION

140 calories
2 g protein
8 g fat
7 mg sodium
17 g carbohydrate
9 g sugar

