

Cocoa Granola

Serving: 8

Ingredients

3 cups **old-fashioned rolled oats** (*not quick or instant*)

$\frac{1}{2}$ cup **cocoa or cacao powder**

$\frac{1}{2}$ t **salt**

$\frac{3}{4}$ cup **shredded coconut flakes**

$\frac{1}{2}$ cup **pecans, chopped** *or walnuts*

$\frac{1}{2}$ cup **hazelnuts, chopped** *or almond slivers*

$\frac{1}{2}$ cup **maple syrup** *or agave*

Directions

Preheat the oven to 350 F.

Line a large cookie sheet with parchment paper or a silicone baking mat.

In a large bowl, combine oats, cocoa/cacao powder, salt, coconut flakes, and nuts. Add maple syrup or agave until all ingredients are moistened.

Spread onto cookie sheet and bake for 30 minutes, flipping every 10 minutes.

Remove from oven and let cool for at least 20 minutes. Transfer to storage container.

*For nut-free, or just for variety, swap the nuts for sunflower and/or pumpkin seeds.

