

Chocolate Granola
Donna Walsifer

Adapted from Pinch of [Yum Ultimate Chocolate Granola](#)
and
Rachl Mansfield, [Healthy Dark Chocolate Granola with Clusters](#)

Prep Time: 15 minutes

Cook Time: 50 minutes

3 cups rolled oats
1 1/4 cups sliced raw almonds
3/4 cup unsweetened coconut flakes
1/2 cup cocoa powder
1/4 teaspoon salt
1/2 cup coconut sugar
1/4 cup flaxseed meal
3 tablespoons chia seeds
2/3 cup melted coconut oil (measured in liquid form)
1/3 cup maple syrup
1 teaspoon vanilla

Preheat the oven to 250° F. In a large bowl, blend the melted coconut oil, maple syrup, and vanilla together. Add oats, almonds, coconut, cocoa, salt, and sugar. Using a large rimmed, parchment sheet lined jelly roll pan, spread the granola in an even layer. Pack the granola down flat. Bake for 50 minutes.

Cool the granola for 1 hour. Break into pieces. Store the granola in airtight container.