

Cacao & Coconut Granola

Ingredients

- 4 tbsp. coconut oil
- 4 tbsp. maple syrup
- 4 tbsp. unsweetened almond milk

- ¼ cup raw cacao powder
- 3 cups rolled oats
- ½ coconut flakes
- ½ quinoa, rinsed
- ¼ cup raw cacao nibs (can substitute chocolate chips)



Instructions

1. Preheat oven to 325°F.
2. Heat coconut oil in saucepan on low heat until melted. Stir in maple syrup, almond milk and cacao powder. Remove from heat.
3. Combine rolled oats, coconut flakes, quinoa, and cacao nibs into a bowl. Pour wet mixture over dry and stir until everything is fully coated.
4. Pour onto baking tray and spread with the back of a wooden spoon.
5. Bake in oven for 30 minutes, stirring occasionally.

*Recipe inspired by the cookbook *Eat Smart* by Niomi Smart