

# Dark Chocolate Granola

Makes one 9" x 11" pan



## Ingredients

- 3 cups whole grain rolled oats
- 1 cup sliced almonds
- 2 tablespoons ground flax seeds
- 2 tablespoons chia seeds
- 3 tablespoons brown sugar
- 1 teaspoon cinnamon
- ¼ teaspoon kosher salt
- 1 cup shredded coconut, unsweetened
- ½ cup canola oil
- ⅓ cup maple syrup
- 1 egg white
- 1 teaspoon pure vanilla extract
  
- 4 ounces finely chopped dark chocolate

## Steps

1. Preheat oven to 325°F. Line a 9" x 11" pan with parchment paper.
2. In a large bowl combine oats, almonds, ground flax seed, chia seed, brown sugar, coconut, cinnamon and salt.
3. In a smaller bowl, whisk together the maple syrup, canola oil, egg white and vanilla extract.
4. Pour the oil-syrup mixture over the oat mixture and stir well ensuring all the oats are covered with the oil-syrup. Spread the mixture out evenly onto the baking sheet pan and bake for 15 minutes. Lower temperature to 300°F and continue to bake for another 30 minutes. Turn oven off and leave granola in for another 15 minutes. Remove from oven and let it fully cool on the sheet pan.
5. Place chopped chocolate in a small bowl and microwave for 15-20 second increments until melted. Pull the granola out of the pan using the parchment paper. Drizzle the melted chocolate over granola. You can try and cut it into bars but chances are it will break. I wait for the chocolate to dry and then break it up into pieces with my hands. It's sooooo good!!