**Chocolate Granola**

**Serves 8 (1HE 1LE)**

**Ingredients**

* 240 g rolled oats
* 90 g chopped nuts (almonds, pecans, and/or walnuts are best)
* 20 g desiccated or shredded coconut (unsweetened)
* 20 g Chai Seeds
* 32 g coconut sugar (or other dry sweetener of choice)
* ½ tsp sea salt
* 30 g good quality cocoa powder
* 50 g coconut (or avocado) oil
* 100 ml maple syrup

**Instructions**

1. Preheat oven to 170 fan 180c gas 4
2. To a food processor (or mixing bowl), add the oats, nuts, coconut, chia seeds, coconut sugar, salt, and cocoa powder. Pulse a few times (or stir) to combine.
3. In a small saucepan over medium-low heat, warm the coconut oil and maple syrup until melted and combined. Pour over the dry ingredients and mix or stir well. If using a food processor, this breaks down the oats and nuts a bit more so it's a finer texture, but this is optional.
4. Spread the mixture evenly onto a baking sheet (or more baking sheets if making a larger batch) and bake for 17-24 minutes (or until fragrant and deep golden brown), stirring a bit near the halfway point to ensure even baking.
5. Let cool completely.
6. Place in a container that has an air-tight seal, and it should keep for a few weeks. Or store in the freezer up to 1 month or longer.