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Chocolate-Coconut Christmas Gift Granola

November 20, 2014, written by katie

Since I've decided to give this granola in adorable little jars as Christmas gifts (along with my homemade vanilla coconut sugar), I thought I'd share the recipe just especially for Members here, too! And, believe me, it is a gift...well, if you like chocolate, of course. And, who doesn't?!

It's my hands down favorite chocolate granola recipe, which is obvious for two reasons. One, I cannot keep my hands out of the canister. Two, I eat it after the girls go to bed so they don't ask me to share!

Is that bad? Naaaaa....a mama has to have her treats, too, right?

So, it's my sweet little secret....until now. Now, you can ALL enjoy this granola. I suggest you make a batch for yourself and then perhaps make another to give as your very own Happily Whole gift. After all, good nutrition that tastes so fantasic truly is the gift that keeps on giving! Your friends, family and co-workers will all be pleasantly surprised at how good health can taste.

If you're not fond of chocolate, try my pumpkin spice granola [1]as a delicious alternative.

Recipe category

Food Fit for the Morning [2]
Snacks and This & That [3]

Restricted to members

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Ingredients

- 3 cups old fashioned oats*
- 1 cup buckwheat groats (see notes for what to look for in the store)
- 1 ½ cup large coconut flakes (see notes for what I use)

- 1 cup raw cashews, coarsely chopped
- ¼ cup chia seeds
- ¼ cup millet
- 1 teaspoon Pink Himalayan salt
- ¼ cup organic coconut sugar
- ⅓ cup pure maple syrup
- ⅓ cup unrefined coconut oil
- 2 teaspoons pure vanilla extract
- ⅔ cup cocoa (organic, fair trade if possible). See notes for the brand I often choose
- Optional: dried cranberries (I chose not to add them but they add a seasonal aesthetic if you do)

Recipe Instructions

- Preheat oven to 325°F and line two jelly roll pans with parchment paper.
- In a large bowl combine oats, buckwheat, millet, coconut flakes, chia seeds and coconut sugar. Roughly chop cashews and add them to the mix.
- In a small saucepan over low-medium heat, melt coconut oil. Add maple syrup, vanilla, salt and cocoa powder. Whisk to combine until smooth.
- Pour liquid ingredients over dry ingredient mixture and fold until coated.
- Spread mixture out in even layers on the lined baking sheets and press firmly with the back of a spatula to pack it down a bit.
- Bake for 15-20 minutes. Remove from oven, flip granola in large chunks and break up a bit. Place back into oven and bake for another 10 minutes. Stir again and if not yet done, bake another 5 to 10 minutes. Bake until toasted and fragrant. The dark color of the granola makes it hard to tell if it is cooked or not, so go by smell. Another good way to test it is by tasting a cashew. It should taste nutty and pleasantly roasted.
- I like to eat this alone or a small dish with vanilla almond milk (Silk is my favorite brand since it does not have any carageen added to it).
- ENJOY eating and giving this away!

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Recipe Description

> This granola is so nourishingly indulgent, I had to call it my Christmas granola! Healthy fats galore, piled high with fiber and bursting with antioxidants, it's all you'll need for a seasonal special treat for your taste buds and your body!

Recipe Notes

*If you need to eat gluten free, be sure to purchase gluten free oats as most are pressed on machines that also handle wheat products.

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Links
[1] https://www.livinghappilywhole.com/content/pumpkin-spice-granola
[2] https://www.livinghappilywhole.com/recipe-category/food-fit-morning
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