

## Caramelized Cacao Granola

Homemade granola is much better than store-bought, and not much more effort. This version, made with coconut, almonds, and caramelized cacao beans is perfect for adding to yogurt, eating with milk, or just eating as a snack.

Makes about 3 cups

Prep time: 45 minutes

### Ingredients:

1 1/2 cups rolled oats

1/2 cup unsweetened coconut flakes

1/2 cup chopped pecans

3 tablespoons melted coconut oil

2 tablespoons honey

1 teaspoon Colima Sea Salt

1 package Ava Jane's Kitchen Caramelized Cacao, lightly crushed

### Directions:

Preheat oven to 300 degrees F.

Combine the oats, coconut, almonds, coconut oil, honey, and salt in a bowl and stir until coated.

Spread on a sheet pan and bake for 30-45 minutes, until toasted. Let cool.

Stir in the Caramelized Cacao.

Store in an airtight container.