



Creative Juices  
Consulting

## Chocolate Chip Granola

### *Chocolate Chip Granola*

**3 cups organic oats (uncooked)**

**½ tsp salt**

**1 Tbsp cinnamon**

**¼ cup organic dark cocoa powder**

**2 Tbsp organic matcha (green tea) powder**

**¼ cup organic unsweetened coconut flakes**

**1 Tbsp pure vanilla extract**

**½ cup pure maple syrup (I used ¼ cup maple syrup and ¼ cup local honey)**

**1 cup raw peanuts (or any combo of your favorite seeds or nuts)**

**(I use walnuts, raw peanuts, pumpkin seeds and sunflower seeds)**

**1 cup of any combination dried fruit (cranberries, diced dates, apricot, figs etc)**

**¼ to ½ cup organic dark chocolate chips**

**Mix together the dry ingredients into a large bowl (oats, salt, cinnamon, cocoa powder, coconut flakes and matcha powder)**

**In a separate bowl, mix maple syrup, honey and vanilla extract. Combine with the dry ingredients and mix well.**

**Transfer to a large baking sheet and spread to a consistent solid layer. Bake at 325° for 25 minutes (stirring at least twice during cooking to prevent burning the edges). Add dried fruit and nuts, mix well and bake for an additional 7 - 10 minutes.**

**Allow to cool completely and then add in the chocolate chips.**

**Store in airtight container.**