

## **bilagaana's MOCHA GRANOLA**

Overview: You're going to make three separate mixtures: The oats/nuts mixture, the cocoa/sugar mixture and the oil/vanilla mixture. Then, all three will be combined prior to baking.

### **1. Mix together and set aside:**

1 1/2 cups old fashioned oats  
1/4 cup sliced almonds  
1/4 cup chopped pecans

### **2. In a separate large mixing bowl whisk together and set aside:**

3 Tbsp cocoa  
2 Tbsp brown sugar packed  
1 Tbsp espresso powder  
1/4 tsp salt  
3/4 tsp cinnamon

### **3. In another cup mix together:**

3 Tbsp oil  
1 tsp vanilla

**4.** Add the oil/vanilla mixture to the cocoa mixture in the large mixing bowl and whisk thoroughly, creating a paste.

**5.** Whisk in the oats/nuts mixture to the cocoa/oil mixture in the large mixing bowl until well-coated.

**6.** Spread the uncooked granola mixture evenly on a rimmed baking (cookie) sheet.

**7.** Preheat the oven to 325 degrees and bake the granola for 10 minutes on an **upper** rack, then turn/stir and bake another 10 minutes.

**8.** Remove from the oven promptly and set aside to cool.

**9.** Store in a cool/dry place or the refrigerator.

[www.bilagaana.com/Mocha\\_Granola/mochagranola.html](http://www.bilagaana.com/Mocha_Granola/mochagranola.html)

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