

---

# Popcorn Granola Clusters

Cook Time: 0 min

prep Time: 0 min

total Time: 0 min

servings: 0

Ingredients:

- 5 cups of popped corn
- 3/4 cup quick-cooking oats
- 3 tablespoons maple syrup
- 3 tablespoons dark brown or coconut sugar
- 3 tablespoons peanut butter
- 1 tablespoon coconut oil
- 1 1/2 teaspoons vanilla
- 1/4 teaspoon salt
- Melted dark chocolate for drizzling

---

Instructions:

1. Preheat your oven to 350F or 170C. Prepare a baking sheet lined with parchment or a silicone baking mat.
2. In a large bowl, combine the popped corn and oats. Set aside.
3. In a small saucepan heat the maple syrup until simmering. Add the brown sugar, peanut butter, coconut oil and salt. Stir until smooth. Remove from the heat and pour all over the corn and oats. Stir to make sure the sweet mixture is evenly distributed. You may need to use your hands (and then lick whatever gets stuck to it, it's delicious!)
4. Transfer the mixture to the baking sheet and spread out in a single layer. Bake for 10 minutes. Let cool completely before drizzling with some melted dark chocolate.