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# Buckwheat & Krispies Chocolate Granola

Cook Time: 0 min

prep Time: 0 min

total Time: 0 min

servings: 0

Ingredients:

- 1 cup oats (rolled or quick cooking)
- 1/2 cup oat flour
- 1 1/2 cups brown rice puffs (Rice Krispies)
- 1/4 cup Raw buckwheat groats
- 3/4 cup coconut flakes
- 3/4 teaspoon salt
- 1/3 cup coconut sugar
- 1/4 cup cocoa powder
- 90ml coconut oil
- 80ml maple syrup
- 1 teaspoon vanilla

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Instructions:

1. Pre-heat your oven to 300F OR 150C. Prepare a baking sheet with parchment paper or a silicone baking mat.
2. Mix all the dry ingredients together in a medium bowl – oats, oat flour, buckwheat, puffed rice, coconut, and salt.
3. In a different bowl mix together the sugar, maple syrup, oil, vanilla and cocoa powder. Pour over the dry mixture and mix well.
4. Transfer the mixture to the prepared baking sheet. Spread evenly and press down firmly.
5. Bake for 25-30 mins. Cool on a rack until it completely cools down. Break into chunks and store in an airtight container in the fridge.