## 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

## 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.