

the ultimate chocolate granola



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prep time: 15 mins

cook time: 50 mins

total time: 1 hour 5 minutes

yield: 16 servings - about 1/3 cup each

DESCRIPTION

The Ultimate Chocolate Granola with almonds, oats, coconut flakes, chocolate chips, topped with crunchy sugar and sea salt.

INGREDIENTS

SCALE

3 cups rolled oats
1 1/4 cups sliced raw almonds
3/4 cup unsweetened coconut flakes
1/2 cup cocoa powder
1/4 teaspoon salt
1/2 cup turbinado sugar
2/3 cup melted coconut oil (measured in liquid form)
1/3 cup maple syrup
1 teaspoon vanilla (optional)
1 1/2 cups chocolate chips
sea salt for finishing

INSTRUCTIONS

- Make:** Preheat the oven to 250 degrees Fahrenheit. Toss the oats, almonds, coconut, cocoa, salt, and 1/3 cup of the sugar in a large bowl. Whisk the melted coconut oil, maple syrup, and vanilla together. Set aside. Pour the liquids over the dry ingredients and stir to combine. Spread the granola into two large jelly roll pans in an even layer.
- Bake:** for 50 minutes total, stopping about halfway through to check the granola and shake or stir the pan if needed. After 50 minutes, sprinkle the chocolate chips over the top of the granola, return to the oven for 5-10 minutes until chocolate chips are very soft. Sprinkle with the remaining turbinado sugar and coarse sea salt to taste. The added sugar and salt should stick the outside of the chocolate chips. *YES*
- Store:** Let the granola stand for 1-2 hours. Gently scoop the granola into jars or an airtight container for storing. The advantage of doing this when the chocolate chips are still soft (at the 1-2 hour mark) is that it makes for great texture once it cools – the chocolate chips will sort of melt their way into the clusters and harden within each individual granola cluster. SO GOOD. You can also leave the granola out overnight or for several hours until the chocolate chips are fully cooled and hardened if you want to preserve the shape of the individual chocolate chip pieces in the granola.

NOTES

The coarse sea salt and sugar combination is very important for the overall taste and texture of this granola in my opinion, so try to use that crunchy turbinado sugar and coarse sea salt rather than swapping them for other ingredients.

Gentle handling of the granola is key for preserving the clusters. When you remove it from the oven, don't stir it. If it's not over browning during baking, don't stir it. The more you can leave it alone, the more it will cluster.

DID YOU MAKE THIS RECIPE?

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