

Homemade granola, cranberry, pineapple and maple syrup and chocolate

Recipe for 8

Description

Here is a recipe that will accompany your breakfast without any doubt

Note

It will go very well with your yogurts or your pastries. You can change the spices or the fruits to your taste.

Ingredients

- 4 Cup(s) Oatmeal
- 1 Cup(s) Unsweetened grated coconut
- 1 Cup(s) Sliced almonds
- 0.75 Cup(s) Pumpkin seed
- 1 Cup(s) Maple syrup
- 0.50 Tsp Cardamom
- 0.50 Tsp Cinnamon powder
- 0.50 Tsp Ground ginger
- 0.50 Cup(s) Dried cranberries
- 0.50 Cup(s) Pineapple
- 0.50 Cup(s) Dark chocolate

Preparation

- Preparation time **60.00 mins**
- Preheat your **Oven** at **315.00 F°**
- Resting time **20.00 mins**

Realisation

Gently heat the maple syrup, without boiling. Add the spices (cinnamon, ginger and cardamom) and mix gently.

In a bowl, mix all the other ingredients (oats, coconut, almond, pumpkin).

Pour the spiced maple syrup into the bowl and mix gently.

Spread the mixture on a baking sheet lined with baking paper (or Silpat).

Place in the oven for 15 minutes, take the time to mix and then bake again for 15 minutes.

Once out of the oven, let it cool down.

Finition

Once the granola is almost cool, finely chop the dried cranberries and pineapple and add them to the granola mixture.

Wait until completely cool before adding the chocolate chips.

Now all you have to do is fill your jars to store it or offer it as a gift.

Bon appétit!