

Chocolate-Rose Granola

Can you think of a better way to start your day than with a bowl of chocolate-rose granola topped with nuts and seeds? We don't think so! If you love a hearty breakfast, this recipe is for you. Crunchy snack lovers will definitely be satisfied, as this granola is a true explosion of flavors. So gather your favorite nuts and seeds, get some chocolate and honey ready, because it's time to make something delicious!

INGREDIENS

- 300 g rolled oats (regular, not instant)
- 100-150 g of your favorite nuts and seeds (hazelnuts, pistachios, cashews, walnuts, almonds, sunflower seeds, pumpkin seeds)
- 200 g raisins
- Dried cranberries or dried cherries
- 4-5 tablespoons coconut oil or sunflower oil
- 2 tablespoons unsweetened cocoa powder
- 100-200 g honey
- 100 g dark chocolate
- 2 tablespoons rose water
- 2 tablespoons rose petals



Preparation:

Preheat the oven to 180°C (350°F). In a bowl, combine the rolled oats, your favorite nuts, and cocoa powder. In a small saucepan, warm the honey, coconut or sunflower oil, and rose water. Mix everything well and transfer it to a baking sheet lined with parchment paper. Bake for 20-25 minutes, stirring every 5 minutes.

Once baked, let it cool. Then, mix in raisins, cranberries or dried cherries, rose petals, and chopped dark chocolate. Store in an airtight jar.

This recipe offers a lot of flexibility. The granola can look slightly different each time, depending on the nuts and dried fruits you choose. You can also add ½ teaspoon of spices (such as cinnamon, cardamom, or anise) to the granola.