

## Cocoa Nib Granola

*Adapted from Cooking Thin with Chef Kathleen, Kathleen Daelemans, 2002, Houghton Mifflin*

*This granola has come a long way from the original, but without Daeleman's recipe, I might never have had the temerity to make my own breakfast cereal. The original version is sweetened with brown sugar, and has no oil or cacao nibs. Over the years, I've learned I like my granola with a lot less sugar, some fat, and just a hint of chocolate.*

*My favorite nuts for this recipe are cashews, almonds and pecans – but any combination will do, and you can always replace the nuts with a combination of pumpkin, sunflower and/or sesame seeds. And I usually use dried blueberries, raisins and just a bit of candied ginger for the dried fruit. It's a little different everytime I make it.*

8 cups organic old fashioned oats  
2 cups mixed nuts  
6 tablespoons cold pressed coconut oil  
½ teaspoon orange oil  
2 tablespoons honey

1 cup shredded, unsweetened coconut  
2 cups dried fruit – chopped small if necessary.  
¼ cup cocoa nibs – (I get mine [from Theo Chocolate](#), and each nib piece is about the size of a grain of couscous)

Preheat the oven to 300°F. Get out the biggest roasting pan you have. Mix the oats and nuts together in the pan. In small sauce pan, over low heat warm the coconut oil, orange oil and the honey, stirring occasionally until the honey melts.

Add honey solution to the oats and nuts and mix well. I use my hands for this – it's messy, yes, but it is easy to wash my hands, and it is the best way to make sure the dry ingredients get well coated with the honey and oils. Bake the granola for about an hour – stirring it every 10 minutes. When you stir, make sure you really turn over the ingredients so that all the oats and nuts take a turn at the top of the pile. Keep a sharp eye on the granola after the half hour mark, and take it out of the oven when it's brown enough for you. I like it on the dark side, but you might prefer a lighter roast!

Pour the hot granola into a big mixing bowl, and add the coconut, dried fruits and the nibs. Stir well with a long handled wooden spoon, and then let it cool for a least two hours. Stored in an airtight container, it lasts for about 6 weeks.