



## Cocoa Crunch

*Adapted from Alexandra's Kitchen*

BAH Note: Like many of the recipes that have found their way into my world, I spotted this on Alexandra's blog. My note on the page I printed out simply said HELLS YEAH. And I always make a double batch. Take that as you will.

- 1 ½ cups rolled oats
- 2 cups crispy rice cereal
- ½ cup unsweetened coconut
- 3 tablespoons cocoa
- ½ teaspoon salt
- 3 tablespoons vegetable oil (coconut oil if you're feeling fancy)
- 1.5 ounce 60% dark chocolate chips
- ½ cup agave nectar, maple syrup, or golden syrup (not corn syrup)

Set the oven to 275 degrees and line a sheet pan with parchment.

In a large bowl, mix together the oats, rice cereal, coconut, cocoa, and salt.

Heat the oil and chocolate in the microwave in 30 second pulses until the chocolate has melted. Stir to fully combine the oil and chocolate. Add the liquid sweetener to the melted mixture then pour into the dry ingredients and stir to mix well.

Spread in an even layer on the baking sheet and bake for 25 to 30 minutes. Cool completely before storing in an airtight container.

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*cocoa crunch* was posted by wendi on 23 april 2018 at [bonappetithon.com](http://bonappetithon.com)