



THOUGHTFUL COOKING WITH TINA

Healthy Double Chocolate Oreo Granola

SERVES 8-10 • 1 HR 15 MIN

Homemade double chocolate granola inspired by Oreo cookies — nutty, crunchy and considerably better for breakfast than the biscuit tin.

INGREDIENTS

GRANOLA DRY MIX

100 g rolled oats
100 g macadamia nuts, roughly chopped
50 g almonds, roughly chopped
50 g cashew nuts, roughly chopped

BINDER

3 tbsp cacao butter, melted or extra virgin olive oil
1½–2 tbsp maple syrup
1½ tsp Madagascan vanilla paste
Pinch of sea salt
1–2 tsp warm water or unsweetened plant milk
1 tbsp black cocoa powder (heavily alkalisied)
1½ tbsp Dutch-process cocoa powder
Pinch of fine sea salt

CHOCOLATE

50 g 75% dark chocolate, roughly chopped

ALLERGENS

Nuts · Gluten (Oats)

METHOD

1. Line a large baking tray with PVC-free baking paper and preheat the oven to 110°C fan.
2. In a large bowl, combine the oats and nuts.
3. In a separate bowl, whisk together the melted cacao butter (or olive oil), maple syrup, vanilla paste, sea salt and cocoa powders. Blend well and then pour 1–2 teaspoons of warm water or unsweetened plant milk while whisking continuously. Stop when the mixture looks smooth and lightly emulsified, with no visible separation.
4. Pour the binder over the dry ingredients and mix until everything is evenly coated.
5. Spread the mixture evenly over the prepared tray.
6. Place in the oven and bake for 45–70 minutes, stirring once or twice during baking to ensure even drying. The granola will begin to feel crisp within the first hour.
7. Remove the tray from the oven and scatter the chopped 75% dark chocolate evenly over the hot granola. Return to the oven for a further 5 minutes, just until the chocolate softens and begins to melt without burning.
8. Remove from the oven, mix the melted chocolate with the granola clumps well and allow it to cool completely on the tray.
9. Once completely cool, break into clusters as desired and transfer to an airtight container and store in room temperature for up to two weeks.