## gr8nola



## **Lumps Of Coal (Vegan, Dairy-Free)**

## Ingredients

- 1 ½ cups Black Coco Chia gr8nola
- ½ cup + 1 cup dark chocolate chips
- 1 tsp. coconut oil
- 1-2 tsp. charcoal powder

## **Directions**

- 1. Line a baking sheet with parchment paper, and set aside.
- 2. In a medium bowl, mix together the gr8nola and 1/2 cup chocolate chips. Set aside.
- 3. In a large bowl, melt 1 cup dark chocolate with coconut oil until fully melted and smooth (microwave and stir for 15 seconds intervals, or melt over a double boiler).
- 4. Once melted, add charcoal and stir until smooth and consistently black.
- 5. Pour the melted chocolate into the granola mixture, and stir until both ingredients are fully coated in chocolate.
- 6. By the tablespoon, scoop the granola mixture from the bowl and place on the prepared baking sheet.
- 7. Place in the refrigerator to allow chocolate to set. Enjoy!

Looking for more fruit crisp recipes? Check out our <u>Christmas Morning French Toast</u> or our <u>White Chocolate Matcha Rice Krispies</u> for more inspo!

More recipes can be found at www.gr8nola.com/pages/blog — Tag us on Instagram (@gr8nola) for a chance to be featured!