

# Maple Syrup Granola with Pecans & Chocolate

## Ingrédients

- 300g of rolled oats
- 5g of salt
- 50g of vanilla flavoring, homemade if possible
- 25g of olive oil
- 100g of maple syrup (I used the one from Koro)
- 80g of chopped pecans
- 90g of chopped chocolate (I used half milk and half dark with Caraïbes and Jivara from Valrhona)

## Préparation

1. For breakfast, I love mixing a bit of yogurt with crunchy granola.
2. Of course, you can find pre-made granola in all the stores, but it's super easy and quick to make, and you can customize it to your taste.
3. When I received maple syrup from Koro, I immediately wanted to use it for a nice autumnal granola, with pecans and of course chocolate ;-). You can obviously add the dried fruits or chocolate of your choice!
4. Pour the rolled oats into a mixing bowl, then add all the other ingredients except the chocolate, stirring well to coat the oats properly (I also waited until the end of baking to add the pecans as they were already roasted).
5. Spread the mixture on a baking sheet lined with parchment paper.
6. Preheat the oven to 180°C and then bake the granola for 30 to 40 minutes.
7. Stir halfway through and monitor the baking to adjust according to your oven.
8. When it comes out of the oven, the granola should be crunchy and golden brown.
9. Let it cool, then add the chocolate before enjoying!