

Chocolate Muesli with candied Orange

Ingredients:

- 3 cups old-fashioned oats avoid instant or quick-cooking oats
- 1½ tbsp chia seeds
- 2 tbsp unsweetened cocoa powder
- ¼ tsp ground cinnamon
- ¾ cup sliced almonds
- ⅓ cup unsweetened coconut flakes
- ¼ cup bittersweet or dark chocolate (at least 70% cocoa), chopped
- ½ cup Paradise candied Orange peel



Directions:

Preheat the oven to 350°F. Line a large baking sheet with parchment paper.

In a medium bowl, add the oats, chia seeds, cocoa powder, and cinnamon. Toss to coat. Spread the mixture on the prepared baking sheet and bake for 5-6 minutes.

After 5-6 minutes, remove the baking sheet from the oven, add the almonds, chocolate, and coconut on top, and bake for another 5-7 minutes, watching carefully so the coconut doesn't burn. You want everything to be lightly toasted and fragrant.

Remove from the oven, return the cooked muesli mixture to a bowl, and stir. The chocolate will be slightly melted and start to coat the oats. Allow the oat mixture to cool for 5-10 minutes. After 5-10 minutes, add the candied orange and stir to evenly distribute. See notes for serving suggestions.

Notes:

Store muesli in an air-tight container at room temperature for up to 3 weeks.