

## Golden Cluster Granola with Berries & Dark Chocolate

*A touch of bittersweet dark chocolate meets the tart brightness of berries in this crisp, nutty granola. The warm vanilla notes tie it all together, creating balance in every clustered bite.*

This granola is packed with whole oats, toasted nuts, freeze-dried berries, and rich Peruvian dark chocolate. Lightly sweetened with maple and honey and baked to form crispy, satisfying clusters.

--- One Half Sheet Pan Batch ---

### Dry Ingredients:

- 3 cups old fashioned oats (255g)
- 3/4 cup sliced almonds (57g)
- 1/2 cup chopped walnuts (50g)
- 1/3 cup pumpkin seeds (40g)

### Wet Ingredients:

- 1/3 cup maple syrup (80g)
- 3 tbsp honey (60g)
- 1/4 cup avocado oil (55g)
- 2 tsp vanilla extract (8g)
- 1/2 tsp sea salt (2.5g)

### Add After Baking:

- 1 bag freeze-dried berry medley (34g)
- 1 bar Peruvian 70% dark chocolate, chopped (100g)

### Instructions:

1. Preheat oven to 300°F. Line a half sheet pan with parchment paper.
2. Mix dry ingredients in a bowl. Warm wet ingredients until smooth, then combine.
3. Stir until oats are fully coated. Press mixture firmly into pan.
4. Bake 35-38 min without stirring. Rotate pan halfway.
5. Turn off oven, crack door, cool inside 1-2 hrs.
6. Break into clusters. Mix in berries & chocolate.