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S'mores Granola ♦♦

S'mores Granola is a delicious and crunchy snack inspired by the classic campfire treat. It combines the flavors of graham crackers, chocolate, and marshmallows with wholesome oats and nuts. This granola is perfect for breakfast or as a topping for yogurt and ice cream.

Recipe Type: Standard

Prep Time: 15 mins

Cook Time: 25 mins

Total Time: 40 mins

Recipe Yield: 500 grams

Number of Servings: 10

Serving Size: 50 g

Ingredients

300 g	Rolled Oats
100 g	almonds
100 g	honey
50 g	coconut oil
30 g	cocoa powder

100 g mini marshmallows

100 g dark chocolate chunks

Directions

Step 1

Preheating

Preheat the oven to 325°F (160°C).

Prep Time: 5 mins

Cook Time: 0 mins

Step 2

Mixing

In a large bowl, combine the rolled oats and almonds.

Prep Time: 5 mins

Cook Time: 0 mins

Step 3

Stove

In a small saucepan, heat the honey, coconut oil, and cocoa powder over low heat until melted and well combined.

Prep Time: 5 mins

Cook Time: 5 mins

Step 4

Mixing

Pour the honey mixture over the oats and almonds, and toss until evenly coated.

Prep Time: 5 mins

Cook Time: 0 mins

Step 5

Oven

Spread the granola mixture onto a baking sheet lined with parchment paper.

Prep Time: 5 mins

Cook Time: 20 mins

Step 6

Oven

Bake for 20 minutes, stirring halfway through, until the granola is golden brown and crisp.

Prep Time: 0 mins

Cook Time: 20 mins

Step 7

Cooling

Remove from the oven and let cool completely.

Prep Time: 0 mins

Cook Time: 0 mins

Step 8

Mixing

Once cooled, stir in the mini marshmallows and dark chocolate chunks.

Prep Time: 0 mins

Cook Time: 0 mins

Step 9

Preparation

Store in an airtight container for up to 2 weeks.

Prep Time: 0 mins

Cook Time: 0 mins

Nutrition Facts

Calories: 400 kcal

Fat: 15 g

Protein: 10 g

Carbohydrates: 60 g

Nutrition Facts

Proteins

Nutrient	Value	% Daily Intake (Males)	% Daily Intake (Females)
Protein	10 g	58.82%	58.82%

Carbohydrates

Nutrient	Value	% Daily Intake (Males)	% Daily Intake (Females)
Carbohydrates	60 g	109.09%	120%
Fibers	8 g	21.05%	32%
Sugars	20 g	N/A	N/A
Lactose	0 g	N/A	N/A

Fats

Nutrient	Value	% Daily Intake (Males)	% Daily Intake (Females)
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Monounsaturated Fat	8 g	N/A	N/A
Saturated Fat	3 g	13.64%	17.65%
Fat	15 g	53.57%	60%
Cholesterol	0 mg	N/A	N/A

Vitamins

Nutrient	Value	% Daily Intake (Males)	% Daily Intake (Females)
Vitamin A	0 iu	0%	0%
Vitamin C	0 mg	0%	0%
Vitamin B6	0 mg	0%	0%
Vitamin B12	0 mcg	0%	0%
Vitamin E	0 mg	0%	0%
Vitamin D	0 mcg	0%	0%

Minerals

Nutrient	Value	% Daily Intake (Males)	% Daily Intake (Females)
Sodium	50 mg	2.17%	2.17%
Calcium	8 mg	0.8%	0.8%
Iron	20 mg	250%	111.11%
Potassium	300 mg	8.82%	11.54%
Zinc	0 mg	0%	0%

Nutrient	Value	% Daily Intake (Males)	% Daily Intake (Females)
Selenium	0 mcg	0%	0%

Recipe Attributes

Events

Christmas Easter Barbecue Picnic Game Day

Course

Drinks Snacks Sauces & Dressings

Cultural

Chinese New Year

Cost

Under \$10 \$20 to \$30

Demographics

Kids Friendly Teen Friendly Allergy Friendly Diabetic Friendly Heart Healthy

Diet

Mediterranean Diet DASH Diet (Dietary Approaches to Stop Hypertension)

Flexitarian Diet Weight Watchers (WW) Diet

Meal Type

Snack Supper

Difficulty Level

Medium

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