

# Mexican Hot Chocolate Trail Mix with Granola



## Ingredients

- 2 cups of Quaker® Protein Granola - Oats, Chocolate & Almonds
- 1/4 cup semi-sweet chocolate morsels
- 1/4 cup raisins or toasted coconut
- 1/2 cup glazed spicy pecans

### Glazed Spicy Nuts:

- 1/2 cup pecans, peanuts, or almonds
- 1 tbsp egg whites
- 1/2 tsp powdered sugar
- 1/2 tsp cocoa powder
- 1/2 tsp oil
- 1/4 tsp cinnamon
- 1/2 tsp Mexican vanilla
- Pinch cayenne
- Pinch sea salt
- Pinch corn masa flour (optional)

## How to make it

1. Preheat oven to 300°F. Whisk together egg whites, powdered sugar, cocoa powder, cinnamon, cayenne and vanilla in a bowl. Add nuts, salt, and oil. Coat thoroughly. Spread onto a non-stick baking tray and bake in the oven until crispy, 8-10 min. Remove and allow to cool completely.
2. Once cooled, combine all ingredients in an airtight container. Can be stored for 2 weeks.
3. Enjoy!

PREP TIME	COOK TIME	TOTAL TIME	SERVINGS
10 min	8-10 min	18 min	12

## Made with



**Quaker® Protein Granola - Oats, Chocolate & Almonds**