



Mexican Hot Chocolate Trail Mix with Granola



SERVINGS

12



COOKING TIME

8-10 min

Savor the spicy-sweet fusion of Mexican hot chocolate in a trail mix, blending crunchy granola with rich cocoa, cinnamon, and a hint of cayenne for a satisfying snack adventure.

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)

Cooking Instructions

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!