

Dark Chocolate Muesli with hazelnuts

From [*Ancient Grains for Modern Meals*](#) by Maria Speck (Ten Speed Press, 2011), with only the slightest and most insignificant of modifications

I've already made four recipes from this book, but this muesli, due to its decadent ingredients list and very short cook time, was one of the first to catch my attention. Adjust the amount of chocolate and the brown sugar to your own palate.

1/4 cup dried dates
1/2 to 1 tablespoon (packed) brown sugar
2 cups old-fashioned rolled oats
1/4 cup chopped, toasted hazelnuts
1/4 cup dried blueberries or raisins (I used diced apricots)
2 to 2-1/2 ounces very dark chocolate (70% cacao), chopped into small bits
1-1/2 to 2 tablespoons (unsweetened) Dutch-process cocoa powder
1 teaspoon ground cinnamon
Pinch of sea salt

Stir together dates and brown sugar in a small bowl. Combine the remaining ingredients in a large bowl and then stir in the date mixture.

For each serving, combine 1/2 cup milk and 1/2 cup muesli, and microwave on high for 45 seconds. Or, heat 1/2 cup milk in a small saucepan, remove from the heat, add 1/2 cup muesli, cover, and let stand for 1 minute. Serve.