

Granola

Recipe



Prep Time: *5 minutes*

Total Time: *25-30 minutes*

Yield: *makes 5-6 cups*

INGREDIENTS

Dry

2½ cups old fashioned oats

1 cup large flaked coconut (unsweetened)

¾ cup hazelnuts (or cashews) roughly chopped

¾ pecan halves

¼ cup brown sugar or coconut sugar

¼ tsp salt

1½ tsp cinnamon

Wet

½ cup coconut oil

½ cup maple syrup

1 tbsp vanilla

Additions

1 cup dried fruit of choice



INSTRUCTIONS

Preheat oven to 325°F

Line two baking sheets with parchment paper.

In a very large mixing bowl place all of the dry ingredients.

Gently heat up the coconut oil until melted, mix in the maple syrup & the vanilla.

Pour over the dry ingredients Mix well & divide between the two pans

Bake for 25-30 minutes, making sure to stir once or twice.

Take out of the oven & let cool, mix in the dried fruit once cooled if desired.

Place in an airtight container up to one week.

Freezes well.