

Granola

(special thank-you to Nichole Bonifant for inspiration. This recipe was inspired by her family's original, traditional granola recipe)

INGREDIENTS

- 4 Cups Rolled Oats
- 2 Cups Shredded Coconut
- 2 Cups Sliced Almonds
- ¾ Cup Unrefined Coconut Oil or Vegetable Oil
- ½ Cup Brown Rice Syrup
- 1 ½ Cup Dried Apricot Pieces
- 1 Cup Dried Cherry, Raisins, or Mango
- 1 Cup Dried Cranberries
- 1 Cup Cashew Pieces

INSTRUCTIONS

Preheat oven to 350 degrees. Toss the oats, coconut and almonds together in a large bowl. Whisk together oil and honey in a small bowl. Pour liquid over the oat mixture and stir with wooden spoon until all the oats and nuts are coated. Pour onto large baking sheet. Bake, stirring occasionally with a spatula, until the mixture turns into a nice even golden brown. About 45 min.

Remove granola from oven and cool, stirring occasionally. Add rest of the ingredients or desired dried fruit and store cooled granola in an airtight container.

You can change up the types of nuts and fruit as well as the amounts in order to fit your taste!

