Coconut Granola

Description

I know granola is super easy to make, but for some reason, I always feel a sense of satisfaction after making a batch. I needed a little satisfaction, so I put on my apron and made a batch of Coconut Granola.

This easy homemade Coconut Granola is great with yogurt or by the handful!

Summary

Yield: 5
Prep Time: 30 minutes
Category: Breakfast
Cuisine: American

Ingredients

- 2 cup old fashioned oats
- 3/4 cup shredded sweetened coconut
- 1/2 cup Chopped Almonds
- 1/3 cup pepitas
- 2 tbsp brown sugar
- 1 tsp cinnamon
- 1/4 tsp salt
- 4 tbsp coconut oil
- 1/2 cup pure maple syrup
- 1 tsp vanilla
- 1/4 tsp coconut oil

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Instructions

Preheat the oven to 300 degrees F. Line a large baking sheet with a Slipat or parchment paper. Set aside.

In a large bowl, combine oats, coconut, almonds, pepitas, brown sugar, cinnamon, and salt. In a small bowl,

whisk together coconut oil, maple syrup, vanilla, and coconut extract.

Pour liquid mixture over dry ingredients.

Stir until dry ingredients are well-coated.

Pour the granola mixture onto the prepared baking sheet.

Spread granola into an even layer.

Bake for 30 minutes or until granola is golden brown, stirring every 10 minutes.

Let granola cool completely.

Store in an air-tight container for up to 1 month.