

Basic Granola

8+ cups 1 hour

Perfect with yogurt and fruit or as a cereal substitute!

Ingredients

- 1 cup coconut oil
- 1 cup honey
- 1 tsp vanilla extract
- 6 cups old fashioned oats
- 2 cups roughly chopped nuts
  (we love walnuts, pecans, almonds, or a mixture!)

Directions

1. Preheat oven to 325.
2. Warm coconut oil and honey on stovetop or in microwave, unit warmed through. Pour into a large mixing bowl.
3. Stir in vanilla extract.
4. Add oats and nuts. Gently combine until liquid mixture evenly coats all of the oats and nuts.
5. Line a baking sheet with parchment paper. Evenly spread granola on sheet in a thin layer.
6. Bake for 10 minutes.
7. Remove from oven and gently turn granola.
8. Bake for an additional 10 minutes.
9. Remove from oven and allow to cool completely (granola will harden as it cools).
10. Break apart with a spatula and place in a ziploc bag or container to store. Serve with yogurt, as cereal, or as a snack.

Notes

This is a basic recipe that is easy to customize! Add a teaspoon of cinnamon or other flavoring , dried fruit, seeds, etc.