

Coconut Almond Granola

Adapted from: Liza Sternik

Prep time: 5-10 minutes
Cook time: 20-30 minutes

Total time: 25-40 minutes
Serves: 8-10 servings



Ingredients

4 cups old-fashioned oats	3 tbsp. butter
1 cup slivered raw almonds	¼ cup coconut oil
1 cup whole raw almonds	2 tbsp. honey
½ cup shredded coconut	1 tbsp. blackstrap molasses
1 tsp. ground cinnamon	1 tsp. pure vanilla extract
½ tsp. salt	

Instructions

1. Place oven rack in the middle of the oven and preheat to 325°F. Line large pan with parchment paper.
2. Combine oats, whole almonds, slivered almonds, coconut, cinnamon and salt.
3. Melt butter, coconut oil, honey and molasses. Stir in vanilla extract.
4. Mix wet & dry until oats are covered thoroughly.
5. Press mixture onto baking sheet. Bake for about 9 minutes. Remove from the oven, stir granola and place back in oven. Bake for another 9 minutes, stir again and put back in the oven for about 9 minutes more.
6. Let cool on the pan before placing in an airtight container.