

# SIMPLE & DELICIOUS GRANOLA

## Ingredients:

- 6 cups rolled oats
- 1 ½ cups shredded coconut
- 1 cup of chopped pecans, or nuts of choice
- ¼ cup of butter
- ½ cup of coconut oil,
- ¾ cup maple syrup or honey
- 1 tsp. salt
- 1 tsp. cinnamon
- 1 tsp. vanilla



## Instructions:

1. Preheat your oven to 300 F.
2. To a large bowl add the oats, shredded coconut, and chopped nuts. Mix well.
3. To a small saucepan add the butter, coconut oil, maple syrup or honey, salt, cinnamon, and vanilla.
4. Heat the saucepan over low heat, while whisking, until everything is melted and well combined.
5. Pour the wet ingredients over the bowl of oats and combine well. I find my hands works best for this! You want all of the oats moistened.
6. Pour the mixture onto a parchment paper lined baking sheet.
7. Bake for about 45 minutes, or until it's just starting to brown. Don't stir the mixture while it's baking!
8. Remove the pan from the oven and let it cool until it is room temperature. This step is key for getting those nice big clusters of granola.
9. After it has cooled, you can break it up a bit and add it to a an airtight storage container. This will keep a month, if you can keep from eating it faster than that!
10. Serve with yogurt or milk. Enjoy!