



coconut oil honey almond granola;

- I. (koh-koh-nut oyl hun-ee ahl-mand grah-noh-lah) *noun*.
Sweetened oats mixed with almonds and held together by coconut oil and honey.
2. Produces 4 cups.
3. Preparation 40 mins.
4. Oven temperature set to 350.

Ingredients;

- | | |
|----------------------------|-----------------------------------|
| 1 c. almonds | 3 c. rolled oats |
| $\frac{1}{2}$ tsp. salt | $\frac{1}{3}$ c. brown sugar |
| $\frac{1}{3}$ c. honey | 3 Tbsp. coconut oil |
| $\frac{1}{4}$ tsp. vanilla | $\frac{1}{8}$ tsp. almond extract |

Instructions;

1. In a food processor or blender, pulse all the almonds until some are finely and some are roughly chopped. Remove to a bowl.
2. Add the oats, salt, and brown sugar into the bowl with the almonds and stir to combine.
3. In a small bowl, combine honey and coconut oil, and heat for 40 seconds. Stir to dissolve, then add vanilla and almond extract.
4. Pour the liquid over the oats, and lay out on a parchment lined baking sheet. Bake 5 mins, then stir around, and bake 5 more mins.

Serving Suggestions;

1. Yogurt
2. With fruit and milk