## FRUIT & NUT Granola

## Bake at 325°F • Bake Time: 15 Minutes

3 - 4 Cups Oats <sup>1</sup>/<sub>4</sub> Cup Honey

1 Cup Shredded, Unsweetened Coconut 2 Tbsp. Brown Sugar

1 Cup Nuts & Seeds 1 Tsp. Vanilla or Almond Extract

(Cashews, Almonds, Pumpkin Seeds, Sunflower Seeds, Flax Seeds) 1/2 Tbsp. Cinnamon

1/2 Cup Dried Fruit (Cherries, Dates, Cranberries)
1/2 Ginger

<sup>1</sup>/<sub>4</sub> Cup Coconut Oil, melted 1 Tsp. Salt

Put all ingredients in a large mixing bowl. Mix together until well incorporated and oats are well coated. Pour out onto a jelly-roll pan and spread out evenly. Bake at 325° for 15 minutes, turning granola with a spatula every 5 minutes (so the edges don't burn). Remove from the oven, cool and enjoy!

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