

## My Favorite Granola

### Ingredients

- 2 cups oats
- 1 cup nuts, seeds (or a mixture)
- 1 cup shredded coconut, unsweetened
- ½ cup flaxseed, wheat germ, chia (or a mixture)
- 3 Tablespoons of coconut oil, or butter
- ⅔ cups of maple syrup or honey
- ¼ cup of brown sugar or coconut sugar
- ¼ tsp salt
- 1 ½ tsp vanilla
- ½ cup dried fruit
- ½ cup raisins or cranberries (or a mixture)

### Instructions

1. Preheat the oven to 350°F and line 9x13 with parchment.
2. Mix together oats, coconut, any nuts or seeds that need to be toasted. Spread onto prepared pan and toast for 10 minutes, stirring occasionally until lightly browned.
3. In an additional bowl, add all other dry ingredients you are using, including fruit. Mix in your toasted oat mixture.
4. In a saucepan, add the coconut oil/butter, syrup/honey, brown/coconut sugar, and salt. Bring to a boil for one minute and stir constantly. Remove from heat and add in your vanilla.
5. Pour your wet into the dry bowl and mix well.
6. Pour your mixture onto your baking tray and bake for 20-25 minutes or until golden brown. (Note, you can press this mixture into a smaller 9x13 pan and make bars).
7. Once out of the oven, allow to cool only a couple minutes before picking up the edges of your parchment and separating anything that might be stuck together in a large clump.
8. Let cool completely before storing in an airtight container.