

Maple Almond Coconut Granola

Ingredients

3 cups (270g) rolled oats
1 cup (156g) almonds, coarsely chopped by hand
1 cup (70g) unsweetened shredded coconut
3/4 cup (30g) unsweetened coconut chips
2 T (24g) brown sugar
1/4 cup (84g) maple syrup
1/4 cup (54g) vegetable oil (like canola)
1/4 t (3g) sea salt

Preheat oven to 250°

Mix

Toss oats, almonds and coconut together in a large bowl. In a separate bowl, mix together remaining ingredients. Combine all ingredients and stir until evenly mixed.

Bake

Spread granola thinly onto 2 regular or 3 small baking sheets. Bake for 80 minutes, turning/stirring every 20 minutes, until lightly toasted and golden. Be careful that it does not brown too quickly. Let granola cool completely before storing.

Notes

Simple ingredients, awesome flavor. It really stands up to milk, and is especially good with soy or oat milk. Or just plain by the handful straight into your mouth.

The baking process is kind of a pain, but crucial and totally worth the effort. Move the trays around the oven so it all toasts evenly.

I store the granola in mason jars and it makes a great gift - which is how the original version of the recipe came to me (thank you Diane French!)

