



Crunchy Mānuka Honey Granola

A healthy snack recipe!

Ingredients

Old Fashioned Oats.....	2 cups
Puffed Rice Cereal.....	2 cups
Mānuka Honey.....	2 tbsp.
Coconut Oil (liquid).....	3 tbsp.
Vanilla Extract.....	1 tsp.
Cinnamon.....	1 tsp.
Salt.....	1/2 tsp.
Dried Cherries.....	1/3 cup
Hazelnuts, papery skins removed.....	1/3 cup



Directions

1. Preheat your oven to 300 F. Line a baking sheet with parchment paper.
2. In a large bowl combine the oats, puffed rice cereal, cinnamon, and salt.
3. In another bowl combine the Mānuka honey, coconut oil, and vanilla extract.
4. Combine the 2 bowls together and mix well. Then spread out the mixture evenly, in one layer, onto the baking sheet. Use a rubber spatula to guide you.
5. Bake in the oven stirring about every 10 minutes or so to keep it from burning.
6. Remove the papery skins from the hazelnuts and give them a rough chop.
7. After about 30 minutes, add the cherries, hazelnuts, and unsweetened coconut flakes. If you add them earlier, they will burn. Bake for an additional 10-15 minutes. When your granola sounds 'crispy' it's done.



8. Remove from the oven and let it rest for about 15 minutes. Do not stir. While resting, the granola will have a chance to stick together and clump up.
 9. When completely cool, store your granola in an airtight container or in a Zip loc bag in the freezer. Enjoy with milk or with Greek yogurt and extra Mānuka honey if desired.
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