

Best granola recipe

Ingredients

- 1/2 cup coconut oil
- 1/2 cup honey
- 1/2 teaspoon cinnamon
- 1/2 teaspoon sea salt
- 1 1/2 cup oats
- 1/2 cup coconut
- 1 teaspoon chia seeds
- 1/2 cup pecans
- 1/2 cup slivered almonds



Directions

1. Heat oven to 325-350 degrees and line a baking sheet with parchment paper. Arrange a rack in the middle of the oven.
2. Warm oil and honey together just until melted and slightly runny.
3. While that is warming, mix dry ingredients with a fork.
4. Add dry and warmed wet ingredients together and mix to coat well.
5. Spread the oats out onto a prepared baking sheet. Transfer the mixture to the prepared baking sheet and spread in an thin even layer.
6. Bake for 20 minutes, stirring halfway through. The first time you make this check throughout baking time to see what temperature is best in your oven. The granola is ready when it is a golden brown. Although it will still feel rather wet, it will dry as it cools.
7. Remove from oven and add dried fruit if you want and let it cool making sure to mix it while it cools to prevent large clumps. Cool completely before storing.
8. Store in an airtight container. Don't worry. It won't last long enough to have it spoil.

Enjoy!

Adapted from The Kitchn recipe found at <https://www.thekitchn.com/granola-recipe-258376>