

Turmeric Gold Honey Granola



Turmeric Gold baked granola is a sweet addition to any morning bowl. The turmeric honey adds a warm, unique flavor that is perfectly balance by the sweet coconut and cranberries. Add it to your morning oatmeal, yogurt or smoothie for a healthy boost to start your day.

24 mins

TOTAL TIME

8 mins

PREP

6 cups

YEILD

Ingredients

- 4 cups rolled oats
- ½ teaspoon salt
- 1 cup cashews chopped
- ¼ cup pumpkin seeds
- Handful dried cranberries
- 1 tablespoon ground cinnamon
- 2 tablespoons dried coconut
- ⅓ cup oil (coconut oil works really well)
- ⅔ cup Turmeric Gold Honey
- 1 teaspoon Vanilla Extract

Directions

1. Heat oven to 300 degrees.
2. Combine oats, nuts, salt, cinnamon and coconut in a large bowl and set aside.
3. Combine oil, honey and vanilla in another, smaller bowl.
4. Mix wet ingredients into dry - you may need to use your hands.
5. Then spread the mixture onto two cookie sheets lined with foil or parchment.
6. Bake 10 minutes. Then remove from oven and stir.

7. Bake an additional 10 minutes or until slightly golden.
8. Remove from oven and allow to cool completely.
9. When cooled, transfer into an airtight container for storage.

Did you make this recipe?

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