

EASY COCONUT CRANBERRY GRANOLA

INGREDIENTS

- 1/4 c. coconut oil
- 1/2 c. honey
- 1 tsp. vanilla
- 2 c. old-fashioned oats
- 1 c. walnut pieces
- 1 c. unsweetened coconut flakes
- 1 c. dried cranberries



INSTRUCTIONS

1. Melt coconut oil in large microwave-safe bowl in microwave for about 45 seconds. Mix in honey and vanilla.
2. Add all remaining ingredients into the oil and honey mixture and stir well to combine.
3. Spread onto greased baking sheet (or two 9 x 13 –inch baking dishes) and bake, uncovered at 325 degrees Fahrenheit for 20-25 minutes, stirring half-way through. Granola will still be soft when you remove from the oven; it should just be starting to brown when it's done.
4. Remove from the oven and allow to cool on pan. Once cooled and hardened, transfer to an airtight container. For best quality, eat within 2-4 weeks.

Serves 10 - Serving Size: 1/2 cup - Nutrients per serving: 376calories -- 19g total fat -- 6g saturated fat -- 0g *trans* fat — 0mg cholesterol -- 3mg sodium -- 48g total carbohydrates -- 24g sugar -- 6g fiber -- 8g protein -- www.peasandhoppiness.com