

CINNAMON GRANOLA

Ingredients:

- 3 c. oats
- 1 c. Grape Nuts
- 1 c. puffed rice
- 1 c. wheat germ
- 1 c. shredded coconut
- $\frac{3}{4}$ c. whole wheat flour
- 2 T. cinnamon
- $\frac{1}{2}$ tsp. kosher salt
- $\frac{1}{2}$ c. coconut oil
- $\frac{1}{2}$ c. water
- 1 c. honey
- 2 T. vanilla



Milk and fresh blueberries, to serve (if desired)

Directions:

- 1) Preheat your oven to 250 degrees.
- 2) Mix together the dry ingredients: oats, Grape Nuts, puffed rice, wheat germ, coconut, flour, cinnamon, and salt.
- 3) In a small saucepan, mix together the wet ingredients (coconut oil, water, honey, and vanilla) and heat until the oil is melted.
- 4) Stir the wet ingredients into the dry and mix until well combined. Spread the wet granola onto two rimmed cookie sheets.
- 5) Bake the granola for 1 hour and 20 minutes, stirring every 20 minutes.
- 6) Spread the granola out on kitchen towels and cool completely before putting into airtight storage containers.

Serve with milk and fresh berries, if desired.