

Here is the **Granola recipe** I make. Preheat oven to 300, mix all ingredients in one bowl. Bake 40-45 minutes.

GF, Vegan, DF

(I order Bob's Red Mill organic Gluten Free Oats from Vitacost.)

All of these ingredients are available at Walmart.

1.5 cups GF organic rolled oats

¾ cup sliced almonds

1/8tsp kosher salt

Several dashes of cinnamon (2 tsp or more to your liking)

2 Tbsps mini dark choc chips (Enjoy Life mini morsels)

2 tsp Vanilla

¼ cup melted coconut oil organic unrefined (Sam's & Walmart have a 54oz for \$13.98)

¼ cup pure maple syrup organic (Sam's has a 32oz for \$10.38)

Mix all dry ingredients in a bowl.

Mix in melted coconut oil and Vanilla.

Mix in maple syrup – if it is cold and the coconut oil is not mixed in well, it can cause the coconut oil to clump.

Line a baking sheet or jelly roll sheet with a silicone baking mat/sheet (or parchment paper) and spread the granola on the silicone mat/sheet so it doesn't stick to the pan and breaks up easily. Bake for 40-45 minutes.

Tweak it to your liking (add a dash of cardamom or a Tbsp of honey) and let me know if you have any questions.

Enjoy!! ☺ Jennifer Gordon 386.801.2764