

I got this recipe from my sister, who got it off of "Pepperplate.com". The notes in red are her notes, that I followed when I made it for VBS.

Cinnamon Almond Granola

INGREDIENTS:

- 3 cups Old Fashioned Oats (be sure to NOT get quick oats)
- 1 cup slivered almonds
- ½ cup brown sugar
- 1 tablespoon cinnamon (I add extra cinnamon. I'd guess at least a tablespoon minimum.)
- ½ teaspoon salt
- 1/3 cup coconut oil
- ¼ cup honey
- 1 teaspoon vanilla extract (I don't measure the vanilla or almond extract. I just splash it in. Sometimes more almond than vanilla. I taste it before baking to see if I want to adjust anything.)
- ½ teaspoon almond extract

INSTRUCTIONS:

1. Preheat oven to 300 degrees.
2. In a large bowl, combine oats, almonds, sugar, cinnamon, and salt.
3. In a small microwave-safe bowl, combine coconut oil and honey. Heat in microwave 30 seconds or until melted. Stir in vanilla and almond extracts.
4. Pour mixture over oats and almonds. Stir to combine well. Spread granola over parchment covered cookie sheet and bake 35-40 minutes, stirring every 15 minutes. (I don't usually stir it. The longer it cooks, the crispier it gets. I like it a little softer and chewier so I cook it 30-35 minutes.)
5. Let cool completely before storing. (I tried to cut it, but it crumbles so easily I just break it up in smaller pieces and put it in a gallon zip lock.)