

Homemade Granola

4 cups	rolled oats (not steel cut or quick cooking)
1 cup	coconut flakes (shredded coconut, or more nuts or oats)
1 cup	chopped nuts (almonds, pecans, sunflower seeds, pumpkin seeds)
½ cup	dried fruit OPTIONAL (raisins, chopped apricots, craisins)
2 tsp	your favorite spice (eg. Cinnamon, nutmeg, ginger)
1 pinch	salt
1/3 cup	sweetener (honey, maple syrup, agave)
1/3 cup	fat (melted coconut oil, melted butter, canola oil)
1 ½ tsp	flavoring (vanilla extract, almond extract)
2	egg whites (these help the granola stay clumpy)

In a large bowl combine all dry ingredients.

Pour in all liquid ingredients.

Mix everything well until there are no dry bits

Spread evenly on a parchment lined baking sheet and bake at 280F for 35-45min. Check to see your granola is toasted and golden brown.

Remove from the oven and let cool completely – don't touch it or break it apart while it is hot.

Once cool, break the granola into chunks and store in an air tight container or Ziploc bag.

Enjoy.