Jacob Cole

Senior

Grain

Henderson County

Chocolate Cherry Coconut Granola

Dry Ingredients:
3 cups quick oats
1/2 cup raw almonds, chopped
1/2 cup dried cherries
1/4 cup flaked coconut (unsweet)
1/4 mini chocolate chips

Wet Ingredients:
1/2 cup honey
2 tablespoons coconut oil, melted
1 tablespoon cinnamon
1 teaspoon vanilla extract

Directions:
Preheat oven to 350 degrees Fahrenheit.

Mix dry ingredients in a glass baking dish and toast them in the preheated oven for 10 to 15 minutes, stirring occasionally. While the oats are toasting, combine the wet ingredients.

After the oats are toasted (they should be very aromatic), drizzle the honey mixture over the oats. Stir until well combined.

On a baking sheet lined with wax paper form a single layer of the oat mixture. Place the baking sheet back in the oven and tun the oven off. This will allow the granola to finish toasting without burning. Let it sit in the oven for 5 to 8 minutes. Remove from the oven and let cool completely.