

Vanilla-Almond Granola

Prep Time: 10 minutes

Cook Time: 60 minutes

Total Time: 70 minutes

Servings: Makes 5 -6 cups

Serving Size: 1/3 cup

Ingredients:

¼ cup plus 2 tablespoons agave
¼ cup plus 2 tablespoons creamy unsalted almond butter
2 teaspoons vanilla extract
¼ cup coconut oil, melted
1 ½ teaspoons ground cinnamon
¼ teaspoon salt
1 ½ cups rolled oats
1 ¼ cup raw unsalted almonds, chopped coarsely
½ cup shredded unsweetened coconut flakes

Directions:

1. Preheat your oven to 250°F and line a large rimmed baking sheet with a silicone baking mat or parchment paper.
2. In a large bowl, whisk together the agave, almond butter, oil, vanilla, cinnamon, and salt.
3. Add the oats and almonds, and stir until they are evenly coated.
4. Spread the oat mixture on your prepared baking sheet in one even layer.
5. Bake the granola for 30 minutes, give it a good stir, and bake for another 30 minutes.
6. Let the granola cool completely before eating.
7. Store in an airtight container for up to one week.

Tips and Tricks:

This tastes incredible all by itself as a snack and is certainly delicious with milk or yogurt of your choice.

If you are nut-free, you can substitute sunflower or pumpkin seeds for the almonds or just increase the amount of oats. You can substitute more coconut oil for the nut butter as well.

Nutritional Information Per Serving:

Calories: 168.6
Fat: 12.3 g
Cholesterol: 0.0 mg
Sodium: 37.5 mg
Total Carbohydrate: 13.2 g
Dietary Fiber: 2.9 g
Sugars: 5.4 g
Protein: 3.6 g