

# INCREDIBLE, AMAZING, DELICIOUS GRANOLA

## Ingredients

- 1 1/2 cups rolled oats
- 1 1/2 cups steel cut oats
- 1 cup raw sliced almonds
- 1 cup chopped pecans
- 1 cup unsweetened shredded coconut
- 2 teaspoons ground cinnamon
- 6 tablespoons unsalted butter
- 1/2 cup honey
- 2 teaspoons vanilla extract

Also need – parchment paper



## Directions

1. Preheat the oven to 250 degrees. Cover a rectangular baking sheet with parchment paper or silpat.
2. Mix the dry ingredients—oats, almonds, pecans, coconut and cinnamon together in a large mixing bowl.
3. Heat the butter and honey together in a small saucepan over low heat. Once the butter melts stir in the vanilla.
4. Pour the hot liquids over the dry ingredients and stir together with a rubber spatula until evenly coated.
5. Spread mixture onto prepared pan in one even layer. Bake for 60-75 minutes.
6. The granola will become crisp as it cools at which point you can break into pieces (if making bars) or break it up into small chunks by pounding it in a zip lock bag (if making cereal). Store in air tight container at room temperature for up to 2 weeks.