

Maple Cinnamon Crunch Granola



Ingredients

- 2 cups **ROGERS PORRIDGE OATS AND ANCIENT GRAINS** or **ROGERS LARGE FLAKE OATS** (475mL)
- 1/2 cup whole nuts (118mL)
- 1/4 cup seeds (59mL)
- 1/4 cup shredded coconut or coconut flakes (59mL)
- 2 teaspoons cinnamon (12mL)
- 1/4 teaspoon salt (1.5mL)
- 1/3 cup maple syrup (79mL)
- 1/4 cup melted coconut oil (59mL)

Directions

1. Preheat an oven to 325 F.
2. Toss the dry ingredients together in a mixing bowl.
3. Add the maple syrup and coconut oil and stir until well combined.
4. Spread in a layer on a parchment paper-lined tray.
5. Bake on the middle rack for 25-33 minutes or until golden brown (check after 15 minutes and turn the tray around if it's baking unevenly).
6. Let cool completely before breaking into chunks with your hands. Store in a sealed container at room temperature for up to 3 weeks.

Recipe by Heather Pace

NOTE: OUR RECIPES PRINT OFF BEST IN A SAFARI BROWSER