

Time Saver Simple & Delicious Granola

6 ingredients · 30 minutes · 12 servings



Directions

1. Set oven to 300 degrees F or 150 degrees C.
2. Line baking sheet(s) with parchment paper.
3. Place oats, sea salt and cinnamon in a large mixing bowl and combine.
4. Melt coconut oil in a pan on low heat and add in honey and vanilla (just mix in the pan so you do not need to dirty another dish).
5. Pour the coconut oil mixture over the dry ingredients and use a spatula to get it all out of the pot and into the bowl. Combine and place onto lined baking sheet(s).
6. Spread the mixture onto the pan(s) but make sure it stays together (avoid any gaps), like very thin granola bars.
7. Place in the warm oven and bake for 15 minutes and check.
8. You can mix it around on the pan or leave it, bake until edges are slightly brown. I usually need to bake for another 5 minutes but all ovens are different so make sure you check on your granola.
9. Once lightly brown around edges, remove and place on top of the oven to cool. Keep it on the pan as it will harden, making it easy to break into lovely granola "chunks". If it falls apart, let it cool a little longer or add more honey next time.
10. Once cooled, break into chunks and store in a glass container or mason jar on the counter or in the pantry for 2-3 weeks (if it lasts that long ;).
11. I love this simple and easy granola as it allows for people with allergies or preferences to keep it plain and their families or friends the opportunity to mix it up. Serve with coconut yogurt or plant based milk of choice. Top with coconut flakes, hemp seeds, chia seeds, flaxseeds, nuts, dried fruit, cacao nibs or all of the above!

Notes

Ingredients

- 6 cups** Gluten Free Oats
- 3/4 cup** Coconut Oil (melted)
- 1/2 cup** Honey (can add a little more to make it cluster, if this looks like a lot of honey, remember this makes a lot!!! Feel free to cut down or see notes for ways to decrease sweetener)
- 2 tsps** Cinnamon (I love cinnamon so I usually add 1 Tbsp)
- 2 tsps** Pure Vanilla Extract
- 1/2 tsp** Sea Salt (add more to taste)