

RECIPE

Homemade Tropical Granola



Ready in 30 minutes

Variations:

Omit the coconut flakes, extract, and mango and add in sliced almonds and cranberries.

Ingredients

- 3 cups old fashioned oats
- ¾ cup sweetened coconut
- ¾ tsp salt
- 1 tsp cinnamon
- ½ cup honey
- ¼ cup vegetable oil
- 1 tsp vanilla extract
- ½ tsp coconut extract
- 3 TBS brown sugar
- ¾ cup chopped dried mango

Preparation

1. **Preheat the oven to 350. Combine the dry ingredients (oats, coconut, salt and cinnamon) together in a large bowl.**
2. Mix the honey, oil, sugar, and extracts in a medium bowl and stir well to combine.
3. **Pour the wet ingredients over the dry and mix together thoroughly, coating all the oats evenly.**
4. **Pour the oat mixture onto a parchment lined baking sheet, spreading in an even layer.**
5. Bake for 18-22 minutes, stirring once to toast the oats evenly.
6. Remove from the oven. Add the mango while the oats are still warm and stir to combine.
7. Let the oats cool completely then break into large clusters. Store in an airtight container for up to a month.

