Apple Almond Granola Recipe

A recipe from KC Coake and posted on realcoake.com

Prep & Cook Time: About 30 minutes

Ingredients:

- 3 Tbsp Honey
- 2 Tbsp Crisco® Unrefined Organic Coconut Oil
- 1 tsp Vanilla Extract
- 2 Cups Rolled Oats
- 1/4 cup Golden Flax Seed
- 1/3 cup dry toasted and lightly salted almonds, coarsely chopped
- 1/2 cup diced dried apples, diced



Directions:

- 1. Preheat oven to 350 degrees.
- 2. Mix and heat honey, Crisco® Unrefined Organic Coconut Oil, and vanilla over medium low heat.
- 3. In a medium bowl, mix together oats and flax.
- 4. Add wet ingredients to oats and flax and mix well. Spread evenly on a silicone baking mat or parchment paper lined baking sheet. Bake at 350 degrees for 8 minutes.
- 5. Remove pan from oven. Add almonds and apples to pan and mix ingredients. After mixing, spread evenly on pan and bake for an additional 8-9 minutes, until light to medium golden brown.
- 6. Allow to cool before serving.