

Homemade Ginger Coconut Granola

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[Prep: 5mins / Cook: 35 / TOTAL: 40mins]

[Serving size about 8 cups]

- 4 cups old fashioned oats
- 2 cups steel cut oats
- 1 1/2 cups mixed dried fruit
 - 1/2 cup chopped dried apricots
 - 1/2 cup chopped dried cranberries
- 1/4 cup chopped dried ginger
- 1/4 cup chopped raisins
- 1 cup mixed chopped nuts
 - 1/2 cup chopped/slivered almonds
 - 1/2 cup chopped pecans
- 1/3 cup coconut flakes [unsweetened preferred]
- 1/2 cup pepitas [or any other seed you want to use]
- 1/4 cup chia seeds
- 3 tablespoons coconut oil
- 3 tablespoons maple syrup
- 2 tablespoons brown sugar
- 1 teaspoon cinnamon
- 1 teaspoon nutmeg
- few dashes salt

Preheat oven to 350°

You will need 2 large baking sheets to roast the oatmeal on.

In a large prep bowl combine all of the dry ingredients, except for chia seeds and the dried fruit - mix well. Add the coconut oil and maple syrup, toss gently to coat. Spread the oatmeal mixture evenly onto the 2 large baking sheets.

Bake for 30 minutes, checking every 10 minutes to stir.

While the oatmeal mixture is baking prep the dried fruit. Only the larger fruit needs to be chopped, the raisins and cranberries can be added whole.

When the oatmeal is finished, let cool for about 10 minutes on the baking sheets.

Transfer the oatmeal mixture to a large bowl and add the dried fruit and chia seeds. Mix well and you have granola!

[You can play around with proportions here; I like my granola not too sweet and a little drier. This granola doesn't clump together but the ginger, cinnamon and coconut are a super flavorful combo that tastes pretty awesome!]