



RECIPES

Cherry Almond Granola

INGREDIENTS:

- 4 cups rolled oats
- 1 cup shredded coconut, unsweetened
- 1/2 cup flaxseeds, ground
- 1/2 tsp salt
- 1/2 cup coconut oil
- 1/2 cup agave nectar
- 1/4 cup brown sugar
- 1/4 cup water
- 2 tsp almond extract
- 2 cups slivered almonds
- 2 cups dried cherries

INSTRUCTIONS:

1. Preheat the oven to 300F. Line two baking sheets with parchment paper and set aside.
2. In a bowl combine oats, coconut, ground flaxseeds, and salt. In a small sauce pan heat the coconut oil, agave nectar, brown sugar, and water, stirring until sugar has completely dissolved. Removed from heat, add almond extract, and transfer to a large bowl.
3. Slowly add oat mixture to the wet ingredients, mixing while adding until all the oats are fully hydrated. Mix in almonds and spread evenly over both baking trays.
4. Bake for about 40 minutes, stirring every 10 minutes, until oats are golden brown. Remove from oven and let sit for 10 minutes.
5. Stir in the cherries, breaking apart the larger clumps of granola as needed, then allow it to cool completely.
6. Store in an airtight container.

Makes about 8 cups

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