

COCONUT CRANBERRY GRANOLA

INGREDIENTS

2 cups unsweetened coconut

1/2 cup dried cranberries

1 tbsp melted coconut oil

1 tbsp melted butter

2 tablespoons maple syrup

1 teaspoon ground cinnamon

pinch of Himalayan pink salt

PROCEDURE

Preheat your oven to 300 degrees.

Line a large baking sheet with parchment paper to prevent the granola from sticking.

Mix all your ingredients together in a medium-sized bowl until everything is incorporated together and coated in coconut oil, butter and maple syrup.

Pour mixture onto the baking sheet with parchment paper and spread out evenly into a flat layer.

Bake the granola for 8 minutes, stir, and then bake again for another 8 minutes.