

Basic Granola (Gluten Free)

Memo2munch

An easily customizable recipe to meet all of your granola needs.

Ingredients:

4 cups old fashioned oats (look for certified gluten free oats to make this recipe GF)

Pinch salt

1 cup mixed nuts and seeds (I used sliced almonds, chopped walnuts, pecans, and pumpkin seeds)

1 cup dried fruit (I used raisins, cranberries, and cherries)

¼ c. melted coconut oil

¼ c. + 2 tbsp. sweetener like honey, brown sugar, maple syrup, agave, or a combination

Method:

1. Preheat oven to 300 degrees F. Line an edged baking pan with aluminum foil.
2. Mix oats, salt, nuts, seeds, and dried fruit in a large bowl.
3. In a separate small bowl, mix coconut oil and sweetener until combined. Pour into bowl with oats and mix until evenly incorporated.
4. Spread granola on pan in an even layer. Bake for 30 minutes, mixing every 8-10 minutes and again when the granola comes out of the oven. For chunky granola, don't mix. Let cool on a wire rack for 10 minutes. Store in a jar for easy snacking. Granola will last a few months.