



+ 9 mix-ins

INGREDIENTS

3 cups old-fashioned rolled oats
1/2 cup honey or maple syrup
1/4 cup melted coconut oil or butter
1 tsp vanilla extract
1 tsp cinnamon
1/2 tsp salt

BASE RECIPE YIELDS APPROX.
6 CUPS OF GRANOLA

GRANOLA BASE RECIPE

1. Preheat your oven to 350°F.
2. Line a baking sheet with parchment paper.
3. In a large bowl mix the oats, cinnamon, and salt.
4. In a small bowl whisk together the honey or maple syrup, melted coconut oil or butter, and vanilla.
5. Pour the wet ingredients over the dry ingredients and stir until everything is well coated.
6. Spread the mixture evenly over the prepared baking sheet.
7. Bake for 20-25 minutes, stirring halfway through.
8. The granola is done when golden brown.
9. Let cool completely before adding any mix-ins.

9 mix-in variations



PUMPKIN SPICE CRANBERRY

Mix in 1/2 cup dried cranberries, 1/4 cup pumpkin seeds. Add 1 tsp pumpkin pie spice to the base recipe.

CRANBERRY ORANGE ZEST

Mix in 1/2 cup dried cranberries, 1 tbsp orange zest, and 1/4 cup chopped almonds.

GINGERBREAD SPICE

Mix in 1/4 cup crystallized ginger (chopped) and 1/2 tsp ground ginger. Add 1 tsp molasses to the base recipe for deeper flavor.

MAPLE PECAN DELIGHT

Mix in 1/2 cup chopped pecans and 1/4 cup dried apples. Drizzle an additional 2 tbsp of maple syrup over the baked granola.

CINNAMON RAISIN PECAN

Mix in 1/2 cup raisins and 1/2 cup chopped pecans. Add an extra tsp of cinnamon for a warm, spicy flavor.

SPICED PUMPKIN SEED AND WALNUT

Mix in 1/2 cup pumpkin seeds and 1/4 cup chopped walnuts. Add 1 tsp nutmeg and 1/2 tsp ground cloves to the base recipe.

APPLE CINNAMON CRUNCH

Mix in 1/2 cup dried apple pieces and 1 tsp ground cinnamon. Add 1/4 cup raisins for extra sweetness.

COCONUT ALMOND JOY

Mix in 1/2 cup shredded coconut, 1/4 cup chopped almonds, and 1/4 cup mini chocolate chips.

CHOCOLATE HAZELNUT

Mix in 1/2 cup chopped hazelnuts and 1/4 cup dark chocolate chunks. Add 1 tbsp cocoa powder to the base recipe.