

Maple Granola (Crispy & Naturally Sweetened)

Makes: 6 cups

Time: 40 minutes

Ingredients

- 3 cups rolled oats
- 1 cup chopped nuts (walnuts, pecans, or almonds)
- ½ cup unsweetened shredded coconut (optional)
- ½ cup pure maple syrup
- ⅓ cup melted coconut oil or vegetable oil
- 1 tsp cinnamon
- Pinch of salt
- 1 cup dried fruit (raisins, cranberries, cherries), added after baking

Instructions

1. **Preheat oven**
Heat to **300°F (150°C)**. Line a baking sheet with parchment.
2. **Mix dry ingredients**
Combine oats, nuts, coconut, cinnamon, and salt in a large bowl.
3. **Add maple syrup**
Stir in maple syrup and oil until everything is well coated.
4. **Bake**
Spread evenly on the baking sheet.
Bake **30–35 minutes**, stirring halfway, until golden and fragrant.
5. **Cool & add fruit**
Let granola cool completely, then mix in dried fruit.

Tips

- For clusters, press the mixture lightly before baking and avoid over-stirring.
- Store in an airtight jar for up to 3 weeks.