

## TOASTED OATS, COCONUT & ALMOND GRANOLA

Adapted from a recipe from Whole New Mom (I think), meant to replicate

Honey Bunches of Oats, this is my version

1. Using the Roller Flaker, process 6 C whole oat groats, soaked & dehydrated for amazing nutrition! Or use 9 C regular rolled oats
2. In large bowl, combine rolled oats with:
  - a. 3 C chipped coconut
  - b. 3 C slivered almonds, preferably soaked & dehydrated
  - c. 2 T maple powder
  - d. 2 t pumpkin pie spice (combination of cinnamon, cloves, nutmeg & ginger)
3. Melt together on stove top:
  - a.  $\frac{1}{2}$  C coconut oil
  - b.  $\frac{1}{2}$  c butter
4. To oil, add  $\frac{3}{4}$  c brown sugar (homemade is best, ECJ sugar & molasses)
5. Thoroughly combine both mixtures. Spread on 2 silicone lined cookie sheets. Bake at 350\* about 20 minutes, until golden.
6. Store in airtight containers. This may become your favorite granola!