



Homemade Granola

Description



This is a recipe I tore out of a magazine, but I can't remember which one. I love collecting recipes, but I don't particularly love to cook. I keep thinking "one day I'll make this." Well that "one day" finally came for this recipe. It was easy and as an added bonus I already had most of the ingredients.

The granola keeps for about two weeks stored in an airtight container at room temperature. You can also customize the recipe to your liking. Maple syrup and honey can be substituted for the agave. I used the agave because I own a huge bottle of it. I like to use it in my coffee as a sweetener because it doesn't affect your blood sugar. I also added dried cherries and raisins to my granola.

Homemade Granola

Recipe Type: Breakfast

Author: Dawn at Joyfulscribblings.com

Cook time: 45 mins

Total time: 45 mins

Serves: 12

Ingredients

- 1 large beaten egg white
- 3 cups old-fashioned oats
- 1 1/2 cups chopped nuts, (pistachios, pecans or walnuts)
- 1 1/2 cups coconut shavings
- 1/2 cup agave syrup,
- 2 tbsp light brown sugar
- 1 1/2 tsp kosher salt
- 1/2 tsp ground cinnamon

Instructions

1. Preheat oven to 300 degrees.
2. In a large bowl; toss to combine ingredients.
3. Bake granola, stirring every 10 mins, until golden brown and dry 40-45 minutes.
4. Let cool on baking sheet. It will crisp as it cools.
5. Mix in 1 cup dried cherries or cranberries.

[Linking to Under The Table and Dreaming by Stephanie Lynn,](#)

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