



Cooking Together with Lily

As You Like it Granola

Ingredients

- 2 cups of rolled oats (use gluten-free oats for a gluten-free version)
- 2 tablespoons melted coconut oil or other neutral-tasting vegetable oil
- 2-3 tablespoons maple syrup, depending on how sweet you like it
- 1 teaspoon cinnamon
- ½ teaspoon salt
- 1 cup mix-ins, use any combination of the following:
 - Raw nuts such as almonds, cashews, peanuts, or walnuts
 - Raw pumpkin, sunflower, or chia seeds
 - Coconut flakes
 - Dried fruit, such as unsweetened raisins, cranberries, banana chips, dried strawberries, blueberries, or raspberries



Directions

1. Preheat the oven to 325°F. Line a cookie sheet with parchment paper, if you have a nonstick cookie sheet you can skip this step.
2. In a large bowl combine the oats, oil, maple syrup, cinnamon, salt, and your choice of nuts, seeds and/or coconut flakes if using. Mix well.
3. Spread the mixture out on your cookie sheet and bake for 20 minutes.
4. With an adult's help, remove the pan from the oven and stir. Return the pan to the oven and bake for another 15-20 minutes.
5. Once the granola is golden brown, remove the pan from the oven and mix in any dried fruit you are using.
6. Let cool and enjoy! Store in an airtight container for up to two weeks.

Mix it up!

You can use any combination of mix-ins you like. Try an all-nut granola, or go for an allergy-friendly version using just dried fruits. Stick with 1 cup in total of mix-ins; you can do ½ cup each of two different mix-ins, ⅓ cup each of three mix-ins, and so on. The sky's the limit!

Our Favorite Combos:

- 1/3 cup each of almonds, coconut flakes, and dried blueberries
- 1/3 cup each of cashews, pumpkin seeds, and dried cranberries
- 1/2 cup each of walnuts and raisins
- 1/3 cup each of dried strawberries, blueberries, and raspberries