

Lemon Cranberry Granola

Recipe from Costco Connection

Ingredients

- 2.5 cups old-fashioned oats
- 1 cup unsweetened coconut flakes
- 1 cup chopped almonds
- 2 tbsp brown sugar
- 1/4 tsp sea salt
- 1/3 cup maple syrup
- 1/3 cup coconut oil, infused, melted and cooled
- Zest of 2 lemons
- 2 tbsp fresh lemon juice
- 1 cup dried berries

Instructions

- Preheat the oven to 325F.
- In a large bowl, combine the oats, coconut almonds, brown sugar and salt.
- In a small bowl, combine the maple syrup, coconut oil, lemon zest and lemon juice.
- Pour the liquid ingredients over the dry ingredients and stir to combine.
- Pour the mixture onto a large parchment-lined baking sheet.
- Bake for 30 minutes, or until granola is lightly golden, stirring halfway through.
- Remove from the oven and let cool completely.
- When cool, stir in the dried berries.

Notes

Soaked or sprouted oats are great for ease of digestion.

You can infuse the coconut oil and/or the maple syrup.

Original recipe call for dried blueberries but I used cranberries. Use what you like!