

# Cherry Vanilla Almond Granola

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Makes 9 cups. Easily halved. Serving size 1/4 cup.

129 calories / 5 points

- 6 cups rolled oats
- 1/2 cup brown sugar
- 1 teaspoon salt
- 1 Tablespoon ground cinnamon
- 1 cup dried cherries (or other dried fruit)
- 2/3 cup sliced almonds (or other nuts)
- 6 tablespoons coconut oil
- 2/3 cup maple syrup
- 4 teaspoons pure vanilla extract
- 2 large egg whites

1. Preheat the oven to 300 degrees. Line a large baking tray with a silicone baking mat or parchment. Set aside.
2. Add the oats, brown sugar, salt, cinnamon, dried fruit and nuts to a large mixing bowl. Gently toss to combine. Set aside.
3. Place the coconut oil and maple syrup in a small saucepan. Heat for about one minute, or until the oil has combined. Gently whisk the vanilla in with a fork.
4. Pour the liquid over your oat mixture. Gently toss to combine.
5. Whisk the egg white until foamy/soft set. Drizzle over the mixture and give it one last toss to coat.

6. Turn the granola onto your prepared pan. Spread into an even layer.
7. Bake 30 minutes, stirring once halfway through. Allow to cool completely before packaging.
8. NOTES
9. Homemade granola, if stored properly, can be kept for up to six months. Keep in an airtight container in a cool dry place. I like to use mason jars.

Breakfast

Granola