

Homemade Coconut-Almond Granola

4 cups (14 oz.) rolled oats 2/3 cup (7.25 oz) honey
2 cups (6 oz.) sweetened shredded coconut 1 tsp. vanilla extract
2 cups (7.25 oz.) sliced almonds 1 tsp. kosher salt
½ cup (4 oz.) vegetable oil

1. Preheat the oven to 350°F. In a large bowl, combine oats, coconut and almonds and gently stir or toss with your hands to mix well.

2. In a small saucepan, combine oil, honey, vanilla and salt and heat for 2 to 3 minutes, stirring to emulsify slightly. Pour the oil mixture over the oat mixture and stir until evenly coated.

3. Spread mixture onto a rimmed baking sheet and bake for 20 minutes. Remove from oven and stir well. Return to the oven and bake for 10 more minutes, checking when 1 to 2 minutes remain. Be very careful at the end: the coconut will burn easily. Remove pan from the oven, place on a cooling rack and leave undisturbed until completely cool, at least one hour.

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