

# HEALTHY GRANOLA

*This delicious, healthy granola recipe is naturally sweetened with **Oh So Good** honey. It's made with **Oh So Good** oats, **Oh So Good** coconut oil, your favorite **Oh So Good** nuts, and **Taino Fruit Chips**. Make it your own! The recipe yields about 8 cups of granola, enough for approximately 16 half-cup servings.*

**Prep Time:** 5 minutes  
**Cook Time:** 21 minutes  
**Total Time:** 26 minutes  
**Yields:** 8 cups



## INGREDIENTS

|                                                                                                                                           |                                                                                                                                   |                                                                                                                                               |                                                                                                                                   |                                                                                                                                         |
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| <br>4 CUPS<br><b>OH SO GOOD</b><br>OLD FASHIONED<br>OATS | <br>1 ½ CUPS RAW<br><b>OH SO GOOD</b><br>PECANS | <br>1 TSP FINE GRAIN<br>SEA SALT<br>OR ¼ TSP<br>TABLE SALT | <br>½ TEASPOON<br>GROUND<br>CINNAMON           | <br>½ CUP MELTED<br><b>OH SO GOOD</b><br>COCONUT OIL |
| <br>½ CUP<br><b>OH SO GOOD</b><br>WILDFLOWER<br>HONEY    | <br>1 TSP VANILA<br>EXTRACT                     | <br>½ CUP <b>TAINO</b><br>PINEAPPLE CHIP<br>PIECES         | <br>½ CUP <b>TAINO</b><br>MANGO CHIP<br>PIECES | OPTIONAL<br>MIX-INS: ½ CUP<br>CHOCOLATE<br>CHIPS OR<br>TOASTED<br>COCONUT<br>FLAKES                                                     |

## INSTRUCTIONS

- ☉ Preheat oven to 350°F and line a large, rimmed baking sheet with parchment paper.
- ☉ In a large mixing bowl, combine the oats, nuts, salt, and cinnamon. Stir to blend.
- ☉ Pour in the oil, honey, and vanilla. Mix well until every oat and nut is lightly coated. Spread the mixture evenly onto the prepared pan.
- ☉ Bake until lightly golden, about 21 to 24 minutes, stirring halfway through (for extra clumpy granola, press the stirred granola down with your spatula to form an even layer).
- ☉ The granola will crisp further as it cools.
- ☉ Let the granola cool completely, undisturbed (at least 45 minutes). Top with **Taino Fruit Chips** (and optional chocolate chips or toasted coconut flakes, if using). Break into chunks with your hands for larger clusters, or stir with a spoon for a finer texture.
- ☉ Store in an airtight container at room temperature for 1 to 2 weeks.