

Oatmeal Cookie Granola

Adapted from
Seriously Delish

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Spatulas and Buttons.com

Ingredients:

- 2 1/4 c. old fashioned rolled oats
- 1 c. slivered almonds
- 1/2 c. whole flaxseed
- 1 Tbsp brown sugar
- 1 tsp ground cinnamon
- 1/4 tsp salt
- 1/2 c. honey
- 2 Tbsp unsalted butter, browned
- 2 Tbsp melted coconut oil
- 2 tsp pure vanilla extract
- 1/4 - 1/2 c. mini semi-sweet chocolate chips

How to Make:

Mix all dry ingredients in a large bowl. Heat liquid over low heat, browning the butter before adding it in. Pour liquids into dry ingredients, coating all dry ingredients. Spread on a parchment paper lined baking sheet and bake at 325° for 30 min, stopping to stir at 10 min, 20 min, 25 min and at the end. Lift parchment paper out of the baking sheet to allow the granola to cool on a counter or cutting board. After cooling for 15 min, sprinkle chocolate chips on top. Cool for at least another hour; store in Tupperware. Enjoy with yogurt, ice cream or all by itself!