

# Cinnamon Almond Granola

with Cinnamon Bark essential oil

**Servings:**10

**Prep Time:**10 min

**Cook Time:**30-40 min

**Difficulty:**Easy

## Ingredients:

4 cups old-fashioned rolled oats  
2 cups shredded unsweetened coconut  
1 ½ cups sliced almonds  
2 tablespoons chia seeds  
¼ cup flax seed meal  
1 teaspoon salt  
1 cup dried cherries  
1 cup dried cranberries  
½ cup honey  
¼ cup maple syrup  
½ cup coconut oil  
10 drops Cinnamon Bark oil



## Instructions:

1. Preheat oven to 325° F.
2. In large glass bowl, combine oats, shredded coconut, sliced almonds, chia seeds, flax seed meal, and salt. Stir to combine.
3. In small saucepan over medium heat melt honey, maple syrup, and coconut oil together.
4. Pour liquid mixture over oat mixture. Add essential oil. Stir until well combined.
5. Pour mixture onto large metal pan and place in oven.
6. Stir granola every ten minutes to help granola bake evenly.
7. Bake for 30–40 minutes, or until granola is golden brown. Once done, remove from oven and let cool.
8. Add dried cherries and cranberries. Store in airtight container.

## Tips:

Similar to cookies, granola continues to cook as it cools. Err on the side of underdone when taking the granola out of the oven to avoid dry and overcooked granola.