

# Easy Homemade Granola

- 3 cups rolled oats
- 1 cup chopped pecans
- 1/2 cup honey
- 2 teaspoons coconut oil, melted
- 1 teaspoon cinnamon
- 1 teaspoon vanilla extract
- 1 cup dried cranberries



Heat the oven to 350 degrees. Spread oats in a 13 x 9 baking dish. Sprinkle pecans evenly on top. Bake for 15 minutes, stirring the mixture once, halfway through the cooking time.

Meanwhile, combine honey, coconut oil, cinnamon and vanilla.

Remove oat mixture from the oven and drizzle the honey mixture over it. Stir well to combine. Return pan to the oven and bake another 8-10 minutes.

Turn the mixture onto waxed paper and spread out to cool completely. When cool, stir in the dried cranberries. Store in airtight containers.

Note: the granola may stick together when stored and may need to be loosened by shaking or stirring.