

Honey-Oats Granola

Ingredients

- 1/3 cup honey
- 1/3 cup brown sugar
- 1/3 cup coconut oil
- 1/2 teaspoon cinnamon
- 1/2 teaspoon salt
- 4 cups old-fashioned rolled oats

Directions

1. Preheat the oven to 250 degrees fahrenheit.
2. Combine the honey, brown sugar, coconut oil, cinnamon, and salt in a medium saucepan over medium heat.
3. Cook until the sugar has dissolved, continually stirring to prevent burning.
4. Remove the pan from the stovetop and stir in the oats until evenly cooked.
5. Spread the granola mixture evenly onto a cookie sheet lined with parchment.
6. Place in the oven and bake for one hour, stirring every 15 minutes.
7. Remove and allow to cool completely before breaking or slicing into pieces.
8. Store in an airtight container.