



Chai-Spiced Granola

PREP TIME: 10 MINS

YIELD: about 5 cups

COOK TIME: 30 MINS

Ingredients

- 4 cups old-fashioned rolled oats
- 1/3 cup coconut oil, melted
- 1/2 cup maple syrup
- 1 cup unsweetened coconut flakes
- 1 cup chopped pecans
- 2 tsp ground cinnamon
- 1 tsp ground cardamom
- 1 tsp ground ginger
- 1/4 tsp allspice
- 1/4 tsp ground cloves
- 1/4 tsp salt
- 1/4 tsp black pepper

Directions

1. Preheat oven to 300 degrees F.
2. In a large bowl, combine all ingredients until completely incorporated.
3. Line a baking sheet with parchment paper.
4. Spread mixture evenly onto baking sheet.
5. Place in oven and let bake for 15 minutes.
6. Remove from oven and stir then return to oven and bake for 10-15 more minutes.
7. Let cool and then keep in an airtight container.
(Lasts up to 2 weeks.)

Put it on top of your favorite yogurt, pair with fruit, or enjoy as a simple grab-and-go snack!



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