

# BLUEBERRY BUCKLE GRANOLA



The perfect balance of salty and sweet.

## Ingredients

- 1 Cup pure maple syrup
- $\frac{2}{3}$  Cup extra virgin organic coconut oil, melted- do not boil
- 4 tsp pure vanilla extract
- 8 Cups (or 2 lb bag) dry old-fashioned rolled oats
- 4 Cups (large square container) fresh organic blueberries
- 2 Cup slivered raw organic almonds
- 4 tsp ground cinnamon
- 4 tsp sea salt (or Himalayan salt)



## Directions

- preheat to 350 degrees
- Combine oats, blueberries, almonds, cinnamon, and salt in a large bowl; toss to blend.
- Combine maple syrup, coconut oil, and extract in a small bowl; whisk to blend.
- Add wet mixture to dry; toss evenly to coat.
- Line a rimmed baking sheet with parchment paper and lay down a thin layer of granola.
- Bake 10 minutes, stir, bake for 10 minutes.
- Cool before storing.
- Store up to 2 weeks. In the summer, store in the fridge.
- TIP: do not seal the granola after baking or it softens the crispness of baking.

\*adapted from a Bodi recipe.