



## HOMEMADE (SOAKED) COCONUT GRANOLA

### THE GOODS:

- 8 cups rolled oats (*gluten free*)
- $\frac{1}{2}$  melted butter
- $\frac{1}{2}$  cup melted coconut oil
- 1 $\frac{1}{2}$  cups whole yogurt
- 2 cups water
- $\frac{1}{2}$  cup raw honey
- 1 tsp sea salt
- 1 tsp ground cinnamon
- 1 cup shredded coconut
- 2 cups crispy nuts
- 1 cup raisins

### THE METHOD:

Mix oats, butter, coconut oil, yogurt and water in a large bowl. Pat down and cover with a plate and leave for 2 days. Preheat oven to 200°. Place honey, salt and cinnamon in a small bowl and set in a small pot of hot water to melt the honey. Mix with oat mixture. Spread on cookie sheets and back for several hours until completely dry. Sprinkle with coconut, nuts, and raisins. Store in the refrigerator, and serve with raw milk or yogurt.

