



Salted Coconut Granola

Ingredients

- 2/3 cup maple syrup or agave nectar
- 1/2 cup virgin coconut oil, melted
- 3 1/2 cups old-fashioned oats (about 12 ounces)
- 2 1/2 cups unsweetened coconut flakes
- 2 cups pecans, coarsely chopped (about 8 ounces)
- 1 1/2 cups unsweetened crisped rice cereal or rice Chex
- 1/2 cup sesame seeds
- 1 tablespoon kosher salt or 1 1/2 teaspoons regular salt
- 1 teaspoon ground cinnamon
- 1 large egg white

Instructions

- Preheat oven to 325°F. Whisk maple syrup or agave and oil in a large bowl. Stir in oats, coconut flakes, pecans, rice cereal, sesame seeds, salt, and cinnamon until combined.
- Whisk egg white and 1 tablespoon water in a small bowl. Add to oat mixture and toss to evenly coat.
- Divide oat mixture between 2 parchment-lined rimmed baking sheets. Bake granola, rotating sheets top to bottom and back to front and gently stirring halfway through, until golden brown, 30-35 minutes. Let granola cool before transferring to airtight container.