

THYME & TEMP

CHOCOLATEY DATE & FIG GRANOLA

6-8 SERVINGS
1 HOUR (PREP & BAKE)

INGREDIENTS

2 1/2 cups rolled oats
1 cup slivered almonds
3/4 cup whole almonds, unsalted
1 1/2 cups large flake coconut
1/2 cup roughly chopped dried figs
Scant 1 cup chopped dates
1/2 cup coconut sugar
(you can sub turbinado sugar)
1/2 cup Verona cocoa powder
(you can use regular, but Verona gives this granola it's chocolatey intensity)
1 tsp vanilla extract
2/3 cup coconut oil in liquid form

INSTRUCTIONS

Preheat oven to 250 degrees.

Combine oats, almonds, coconut flakes, figs, dates, cocoa and sugar in a large mixing bowl. Mix in vanilla and coconut oil and stir thoroughly with a wooden spoon.

Line two baking sheets with parchment and spread the granola mixture out evenly. Bake in oven for 50 minutes, checking halfway through.

Remove granola to cool on pan for 1-2 hours.

Transfer to storage containers and enjoy!

