

Culinary Lavender:

Lavender Granola



INGREDIENTS

6 cups rolled oats
1 cup coconut flakes
2 5 oz. packages sliced almonds
2/3 cup brown sugar
1 tsp kosher salt
2/3 cup coconut milk
1 tsp vanilla extract
3 tbs culinary lavender buds

INSTRUCTIONS

1. Turn on oven to 300 degrees
2. Mix all ingredients together thoroughly and then divide onto two foil lined cookie sheets.
3. Bake for 45 minutes stirring every 15 minutes. Allow to cool completely.

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Shades of Lavender Farm

Recipe type: baking

Makes: (3) 12oz bags of granola