

Chocolate Tigernut Granola



8 servings



45 minutes

INGREDIENTS

1 cup sliced Tigernuts
1 cup Coconut Flakes
1/4 cup Avocado Oil
1/4 cup Maple Syrup
1 tbsp Carob Powder
1/2 tsp Vanilla (alcohol free)
extract/flavoring

DIRECTIONS

1. Preheat the oven to 275 F Line a baking sheet with parchment paper.
2. Mix all of the ingredients in a large bowl, then evenly spread onto the baking sheet.
3. Bake for 35-40 minutes, check the granola at 30 minutes to make sure it isn't burning. It may still seem a bit moist at 40 minutes out. It will dry as it cools.
4. After it cools, break apart any pieces that are stuck together with your hands. Store in an airtight container.

