



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.