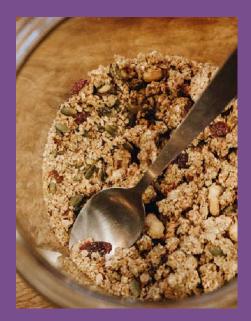
Culinary Lavender: Lavender Granola



INGREDIENTS

- 6 cups rolled oats
- l 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.

Author: Janene Rawlinson, Shades of Lavender Farm Recipe type: baking Makes: (3) 12oz bags of granola