



## White Chocolate Raspberry Granola



4 c old fashioned oats

½ c chopped pecans

½ c sliced almonds

½ c chopped walnuts

1/3 c coconut oil

½ c honey

½ c brown sugar

1 t vanilla

1 t sea salt

1 c chopped white chocolate

1 c chopped freeze-dried raspberries

Mix oats, pecans, almonds, and walnuts in large bowl. Set aside. In small pan combine coconut oil, honey, and brown sugar. Warm on low heat, stirring occasionally, until smooth and melted. Remove from heat and stir in vanilla. Pour over the oats mixture and stir until combined. Spread on baking sheet and sprinkle with salt. Bake at 300°F for 25-30 minutes, stirring every 10 minutes, until golden. Cool. Break granola apart and stir in chopped chocolate and raspberries. Store at room temperature in airtight container for up to two weeks. Serve with milk or yogurt and top with additional fruit if desired.