



# CINNAMON RAISIN GRANOLA

## INGREDIENTS

2 cups old fashioned rolled oats  
2 teaspoons cinnamon  
Pinch of salt  
2 tablespoons coconut oil, melted (or canola oil)  
1/2 cup pure maple syrup  
1 teaspoon vanilla  
1 egg white  
1/2 cup raisins

## INSTRUCTIONS

Preheat oven to 325° F. Line a large baking sheet with parchment paper or a silicone mat and set aside.

In a large bowl, mix together the oats, cinnamon, and salt and set aside. In a separate bowl, whisk together the coconut oil, maple syrup, vanilla, and egg white.

Add the wet ingredients to the dry ingredients. Mix well and make sure all of the oats are completely coated.

Spread the granola evenly on the baking sheet and bake for 30 minutes, lightly stirring about halfway through.

Remove from oven and allow granola to cool completely, then add the raisins.

Store in an airtight container on the counter for up to two weeks.