

MAKES
4 PORTIONS

Eurest

PLANTILICIOUS PLANT BASED

COFFEE GRIND GRANOLA

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INGREDIENTS

200g rolled oats

(gluten free, if desired)

100g chopped raw pecans

100g nibbed almonds

2 tbsp coffee grinds

25g coconut oil

200g chopped

dried dates (pitted)

75ml maple syrup

1 tsp vanilla extract

1/2 tsp sea salt

STEP 1.

Preheat oven to 180°C. Combine oats, pecans, almonds, dates, and coffee grinds in a large mixing bowl.

STEP 2.

In a small pot on the stove over medium-low heat, combine the coconut oil, maple syrup, vanilla extract and salt. Whisk until smooth. If the mixture seems to thick still, add additional water 1 tbsp at a time until pourable.

STEP 3.

Pour the liquid mixture over the oat's mixture. Stir really well to ensure all the dry ingredients are moistened.

STEP 4.

Spread the mixture in fairly even layer onto a rimmed baking sheet, but with very little, if any, space between the ingredients. This is how you'll get the nice big clumps of granola!

STEP 5.

Bake for 25-28 minutes, shaking the pan and flipping the mixture over as best you can about halfway through.

STEP 6.

The granola will continue to crisp up as it sits, so don't over-bake or it will burn. Allow to cool before eating. Store any leftovers in an airtight container to keep it fresh!

ALLERGENS: CONTAINS NUTS, GLUTEN