



## Sesame-Maple Coconut Granola with Almonds & Dried Cranberries

 2h  2 Servings

We get it, you've had granola before. But have you had it with shredded coconut? How about crunchy, savory sesame seeds? Or maple syrup AND dark brown sugar for that deep, complex sweetness? Did we mention we also threw in chopped almonds and dried cranberries for good measure? We've got you covered! (2-p plan serves 10; 4-p plan serves 20)

## WHAT WE SEND

- 2 (1 oz) salted almonds<sup>15</sup>
- 1 oz maple syrup
- 2 oz dark brown sugar
- 3 (3 oz) oats
- 1 oz unsweetened shredded coconut<sup>15</sup>
- 2 (¼ oz) pkts toasted sesame seeds<sup>11</sup>
- 2 (1 oz) dried cranberries

## WHAT YOU NEED

- kosher salt
- vanilla extract
- neutral oil

## TOOLS

- parchment paper
- rimmed baking sheet
- nonstick cooking spray

## ALLERGENS

Sesame (11), Tree Nuts (15). May contain traces of other allergens. Packaged in a facility that packages gluten containing products.

## NUTRITION PER SERVING

Calories 270kcal, Fat 14g, Carbs 32g, Protein 5g



### 1. Mix granola

Preheat oven to 325°F with a rack in the upper third. Line a rimmed baking sheet with parchment paper; grease with nonstick cooking spray. Coarsely chop **almonds**.

In a large bowl, whisk together **maple, brown sugar, ½ cup oil, 2 teaspoons vanilla, and ¾ teaspoon salt** until smooth. Add **oats, almonds, coconut, and all of the sesame seeds**; fold with a spatula until evenly coated.



### 2. Bake granola

Transfer **oat mixture** to prepared baking sheet and spread into a thin, even layer (about ½-inch thick). Using stiff metal spatula, press oat mixture until very compact.

Bake on upper oven rack until lightly browned, rotating pan halfway through, 40–45 minutes. Let cool to room temperature, about 1 hour.



### 3. Finish & serve

Once **granola** is fully cooled, break into pieces of desired size. Stir in **dried cranberries** before serving. Enjoy!



What were you expecting, more steps?



You're not gonna find them here!



Kick back, relax, and enjoy your Dinnerly!