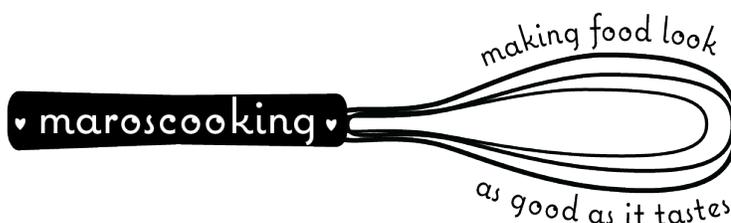


# Nutty Crystallized Ginger-Blueberry Coconut Granola Breakfast Bowl

## Ingredients:

- 4 cups oats (I love Bob's Red Mill extra thick oats)
- ½ cup finely minced crystallized ginger
- ½ cup sunflower seeds
- ½ cup pumpkin seeds
- ½ cup chopped walnuts
- ½ cup roughly chopped peanuts
- ½ cup virgin coconut oil
- ¼ cup maple syrup
- 1 tablespoon butter
- 2 teaspoons ginger
- 2 teaspoons cinnamon
- 1 teaspoon apple pie spice
- 2 teaspoons vanilla
- 1 teaspoon salt
- 1 cup dried blueberries
- 1 cup unsweetened flaked coconut



## Directions:

Preheat oven to 325.

In a large bowl, combine oats, minced ginger, nuts and spices.

In a heat proof measuring cup, heat coconut oil until liquified and add butter, maple syrup, vanilla and salt whisking to combine. Mix this into oat mixture and mix until dry mixture is coated with coconut oil mixture.

Line a large baking sheet with parchment paper and spread granola in one flat layer on pan. Place in oven and bake for about 45-60 minutes, rotating pan if necessary to insure even browning. Remove granola from oven once it has attained a uniform golden color.

Allow to cool completely so the granola has ample time to cluster. Once cooled, add flaked coconut and dried blueberries. Store granola in airtight container.