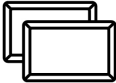



MAKES: 8 CUPS
EST. COST: \$0.75 SERVING

CORNFLAKE GRANOLA

ACTIVE: 15 MIN
TOTAL TIME: 50 MIN

INGREDIENTS		DIRECTIONS	
CORNFLAKE CRUNCH		01. Preheat your oven to 300°F. First, make the cornflake crunch: grab a baking sheet and line it with foil. Add the cornflakes and crush them up with your hands. Melt the butter in a small bowl, then stir in the brown sugar. Pour the mixture onto the cornflakes and toss to coat. 02. In a large bowl, combine the oats, almonds, coconut, brown sugar, and cinnamon. In a separate bowl, combine the oil, maple syrup, vanilla, and salt. Pour the wet mixture onto the dry ingredients, then stir to combine. Pour onto a separate foil lined baking sheet and pop both trays into the oven. Bake the cornflake crunch until golden, about 15 min. Bake the granola for 35-40 min, stirring a few times along the way. 03. Let both cool off, mix them together, then store in a big container or Ziploc.	
3 cups	cornflakes		
5 tbsp	unsalted butter – melted		
1 1/2 tbsp	dark brown sugar – packed		
GRANOLA			
3 cups	old fashioned oats		
1 1/2 cups	slivered almonds		
3/4 cup	unsweetened coconut chips		
1/4 cup	dark brown sugar – packed		
2 tsp	cinnamon		
1/4 cup	vegetable oil		
1/4 cup	maple syrup		
2 tsp	vanilla extract		
3/4 tsp	salt		
EQUIPMENT			
			
2 Baking Sheets	Large Mixing Bowl		