

PEPITA-COCONUT GRANOLA W/ MAPLE-ROASTED PLUMS

RECIPE BY: LINDSEY LOVE | DOLLY AND OATMEAL

| *makes roughly 3 cups granola* |

- 2 cups coconut flakes
- 1 cup raw pepitas (pumpkin seeds)
- 1 cup chopped almonds
- 3 tablespoons chia seeds
- 1 teaspoon ground cinnamon
- a couple pinches fine sea salt
- 1/4 cup coconut nectar, maple syrup, or raw honey
- 2 tablespoons melted coconut oil
- 1 teaspoon pure vanilla extract

plums

- 4 firm, but ripe plums, halved and pitted
- 1 tablespoon maple syrup
- 1 teaspoon melted coconut oil
- pinch of salt

METHOD

1. preheat oven to 325°F, and line a baking sheet with parchment.
2. in a large bowl, mix together the coconut flakes, pepitas, almonds, chia seeds, cinnamon, and salt.
3. in a small bowl, whisk together the coconut nectar, coconut oil, and vanilla extract. pour over dry ingredients. use a rubber spatula to mix the granola, making sure everything is mixed thoroughly and evenly.
4. spread the granola evenly into the baking sheet, pushing it out into a flat layer. bake for 25-30 minutes, mixing it halfway through, until it's lightly browned, and fragrant. (the color of the granola will also depend on what liquid sweetener you use. mine resulted in a darker color because i used coconut nectar.)
5. let the granola cool, and raise the oven temperature to 400°F to roast the plums.
6. line a baking sheet with parchment paper and toss the plums together with coconut oil, maple syrup, and salt. roast the plums cut side up for 25-30 minutes, until tender and juicy, and lightly browned around the edges. let cool for about 10 minutes.
7. scoop your desired amount of yogurt into a bowl. top with a good bit of granola, and 1 or 2 plum halves; drizzle a bit of the plum juices around the bowl, and enjoy!

8. store the granola in a sealed jar at room temperature for up to 2 weeks. store leftover plums and juices in a sealed container in the fridge for up to 1 week. reheat the plums or let them come to room temp before serving.