Apple Pie Granola

If you are anything like me, you definitely want that granola on yogurt (or basically on everything). However, the store brands of granola are full of refined sugars and can get expensive for the higher quality brands. So, the solution? Make your own at home with wholesome ingredients. This granola is tossed with apples and spices for a little extra flavor and sweetness.

**Ingredients:**
- 2 medium Apples
- 2 cups Rolled oats
- 2 tbsp Chopped pecans
- 2 tbsp Unsweetened toasted coconut chips
- 2 tbsp Honey (or agave)
- 2 tsp Ground cinnamon
- 1 tsp Apple Pie Spice
- 1 tsp Ginger
- 3 sprays Oil spray

**Directions:**
1. Preheat oven to 325 degrees F. Line a baking sheet with parchment paper and grease with cooking spray.
2. Wash and core apples, then chop apples into small pieces (1/4”).
3. In a large bowl bowl, toss apples, oats, pecans, coconut, and honey. Mix/toss until honey coats most of the ingredients. Spread mixture evenly on parchment paper lined baking sheet.
4. Pour apples into a 9x13 baking dish and spread evenly.
5. Sprinkle with cinnamon, Apple pie spice, and ginger. Spray top with oil spray so that everything is well coated.
6. Bake for 30-35 minutes or until apples are soft.
7. Served best warm!

**PRO TIP:** serve with some Halo Top ice cream!!

**Store in an airtight container for up to 1 week.**

**Nutrition Facts:**
- Servings: 12 servings (about 3 cups)
- Serving size: ¼ cup (about 50g)