



Tropical Toasted Coconut Granola, AIP/Paleo

- $\frac{3}{4}$ cup Coconut chips
- 2 cups Shredded coconut
- 1 cup Assorted dried fruit, chopped
- $\frac{1}{4}$ cup Collagen protein powder
- 1 teaspoon Cinnamon
- 1 teaspoon Ginger
- $\frac{1}{2}$ teaspoon Sea Salt
- 3 tablespoons Maple Syrup
- 2 tablespoons Coconut Oil, melted

Preheat oven to 300°. Combine all coconut chips, shredded coconut, fruit and protein powder in a medium bowl. In a separate bowl, whisk together cinnamon, ginger, sea salt, maple syrup and coconut oil. Add liquid to granola mix and stir thoroughly. Spread mixture evenly on a parchment paper lined baking sheet. Bake for 15 minutes, turning after first 7 minutes. Remove from oven when shredded coconut is slightly browned. Let cool before eating.

Store in glass container in fridge. Can be frozen.