

Coconut Matcha Granola (Vegan Green Tea Granola)

Ingredients

- 2 ½ cups of old fashioned oats
- ½ cup shredded coconut
- ½ cup of coconut cream
- ½ cup of canola or other mild oil
- ½ cup of vegan granulated sugar
- 1 tsp. vanilla extract
- 1 tbsp. matcha powder

Steps

1. Preheat the oven to 350 degrees F. In a large mixing bowl combine the oats and shredded coconut. Set aside.
3. In a small saucepan at medium heat add the sugar, oil, coconut cream, vanilla and matcha powder and stir until it is combined and all the coconut cream is melted into the mixture.
4. Using a silicone spatula, scrape the wet ingredients over the oats and coconut. Fold until all the oats are covered.
5. Spread the granola evenly on a baking sheet (no need to grease it). Bake for a total of 25 minutes, taking it out once and stirring after the first 15 minutes. If you see excessive browning remove earlier so it does not burn. Remove from the oven and let cool to room temperature. Once the granola is cooled it should hardened. Eat right away or store in an airtight container.

