

Vegan White Chocolate Granola with Wild Blueberries

Ingredients

- 6 Tbsp. cocoa butter, melted
- 1 Tbsp. vanilla extract
- 3 Tbsp. powdered sugar
- 2 cups oats
- ¼ cup pumpkin seeds
- ¼ cup cashew pieces
- ½ cup wild dried blueberries

Steps

1. Preheat the oven to 300°F (150°C). In a large bowl, mix the melted cocoa butter, vanilla extract and powdered sugar. Stir until most of the lumps of powdered sugar have dissolved. Next add the oats, pumpkin seeds and cashews, stirring until it is all well coated with the cocoa butter mixture.
2. Spread the granola mixture out on a baking sheet evenly. Place in the oven and cook for around 14 minutes (make sure to remove from the oven before they start to brown). Allow to cool.
3. Place the cooled granola and the dried blueberries in a bowl and toss together well. Store in an airtight container and enjoy with your favorite non-dairy milk.

