

# The Gobabog Granola

*"ah, you have all the ingredients you need to toast up a batch of granola."*

*> You... have never made granola.*

*"I would be delighted to teach you my family's recipe, it's different every time."*



4 servings

1 hour

Vegan

Gluten free



## Ingredients:

2 cups rolled oats (200 grams)

1/2 cup nuts or seeds\* (~50 grams)

1/2 cup dried fruit\* (~50 grams)

1/4 cup coconut oil (55 grams)

1/2 teaspoon salt (3 grams)

1/4 cup sweetener\*\* (85 grams)

Seasonings\*\*\*

## Game Guide

*This secret recipe was  
unlocked by the diligent  
questing of this cookbook's  
Kickstarter backers!*

## Directions:

1. Preheat the oven to 350 degrees Fahrenheit (175 degrees Celsius), and prepare a baking sheet with parchment paper.
2. In a small bowl, mix together the coconut oil, salt, your sweetener, and seasonings until smooth.
3. In a large bowl, combine your oats and nuts or seeds thoroughly, then pour your sweetened mixture over the top. Stir until everything is well coated.
4. Spread the granola onto your baking sheet, pressing it firmly into place.
5. Bake for 20 to 25 minutes, until golden brown and aromatic. Remove from oven, let it cool on the pan, and then mix in your dried fruit.
6. Serve immediately, or store in a sealed container for up to a month. Enjoy!

\*The Gobabog is not a picky eater, so mix in whatever suits your diet and tastes. Try pecans and dried apricots, almonds and dried banana coins, shredded coconut and dried mango chunks. Puffed rice! Add chocolate after it cools with your dried fruit... or go without mix ins entirely!

\*\*Honey or maple syrup works well, but if you enjoy agave or another sweetener, try it!

\*\*\*I recommend 1/2 teaspoon vanilla extract, then try a pinch of cinnamon or apple pie spice, or anything that might compliment your dry mix ins; The Gobabog will enjoy regardless.

To find the Gobabog Granola you love, take notes each time you make a new batch.