

LUCKY GRANOLA

Makes 5 cups | Bake for 30 minutes | Prep 20 mins active

INGREDIENTS

3 cups of rolled oats

1 cup coconut flakes

1 cup sliced almonds

3 tablespoons quinoa

$\frac{3}{4}$ cup of maple syrup or
agave nectar

1 egg white (omit if fewer
granola chunks are
preferred)

1 tbsp Lucky Leprechaun Flavor

$\frac{1}{4}$ tsp salt

2 cups dehydrated cereal marshmallows



DIRECTIONS

1. Preheat oven to 300F.
2. Combine maple syrup or agave nectar with 1 egg white, 1 tablespoon of Lucky Leprechaun Flavor, and salt.
3. Pour wet mixture over grains and mix until well distributed.
4. Line a baking tray with parchment paper and spread mixture over tray.
5. Bake at 300F for 30 minutes.
6. Allow to cool and add dehydrated cereal marshmallows.
7. Serve with yogurt or milk, or store in an airtight container.