

# Granola Easter Nest

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## **INGREDIENTS**

### For the Nests:

- 1/2 cup honey
- 1 1/2 cups rolled oats
- 1/4 cup chia seeds
- 1/2 cup unsweetened coconut
- 2 coconut oil
- 1 teaspoon cinnamon
- 1/2 teaspoon salt

### Toppings and fillings:

- 1/2 cup shredded unsweetened coconut
- Green food coloring
- Fruit of choice
- Vanilla greek yogurt

## **DIRECTIONS**

1. Preheat the oven to 350°F. Place silicone or paper muffin tin liners in muffin tin, and spray with olive oil spray.
2. Microwave the honey for 20 seconds.
3. In a medium bowl, combine the oats, chia seeds, coconut, vegetable oil, cinnamon, salt and honey. Stir until well combined.
4. Divide the granola mixture among the muffin tin cups and using a measuring cup or shot glass, press the mixture down into each cup so that it comes up the sides to form a bowl shape (If your cup is getting stuck on the granola, spray with non stick spray)
5. Bake the granola cups for 12 to 15 minutes or until golden brown. Remove them from the oven and, if, immediately reshape the center wells by pushing the measuring cup or shot glass into each cup. Allow the granola cups to cool in the pan for 30 minutes then remove from tin and remove liner.
6. Mix shredded coconut and green food coloring in a small bowl and mix until desired color (this is the easter grass!)
7. Fill each granola cup with yogurt, top with shredded coconut and and fresh fruit
8. Enjoy!