



Sparkle Kitchen

Granola Berry Breakfast Tarts

(makes five 6-inch tarts)

Ingredients

2 cups old-fashioned oats

1 cup chopped nuts

½ cup shredded coconut

1 teaspoon cinnamon

¼ cup honey

¼ cup coconut oil

½ teaspoon vanilla

Butter or cooking spray for greasing the tart pans

Greek yogurt

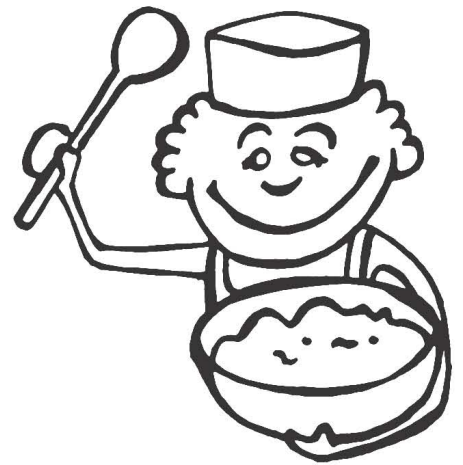
Berries

Directions

Preheat your oven to 350° and lightly oil 5 tart pans.

Then, in a large bowl, combine the oats, nuts, shredded coconut, and cinnamon. Set aside.

Measure the coconut oil and honey into a small saucepan, and warm them until they're both very liquid. Remove the saucepan from the heat, add the vanilla, and quickly whisk with a fork to combine. Carefully pour the liquid mixture into the oat mixture and stir together quickly.



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Now, dole out the granola into the tart pans. Use a spoon to press the granola down firmly and shape it so that there is an indentation in the center. When the granola shells are ready, transfer the tart pans and granola to a baking sheet and bake for 15-20 minutes.

Keep an eye on the edges during the last 5 minutes of cooking — you want the granola to get golden brown, not dark brown or black.

When the granola is finished, remove the bake sheet from the oven and allow the granola to cool completely before you remove it from the tart pans. (If you're doing this in a hurry, it's fine to pop the tart pans into the freezer for 20-30 minutes. The goal is to get the coconut oil to solidify, which is what will keep the tart together.)

Once the granola shells are cool, gently remove them from the tart pans and top them with a dollop of Greek yogurt and a handful of lovely berries.