



Sparkle Kitchen

Lemon Meringue Quinoa Granola

Ingredients

- 2/3 cups quinoa (uncooked)
- 1 cup rolled oats
- 1/2 cup sliced almonds
- 2 tablespoons sesame seeds
- 2 tablespoons poppy seeds
- 1/3 cup coconut oil
- 1/4 cup cup honey
- 1 egg white
- 1 tablespoon finely grated lemon zest
- 1/4 teaspoon sea salt
- 1 teaspoon vanilla extract
- 1/2 cup dried blueberries

Instructions

Preheat the oven to 300. In a bowl, combine the quinoa, oats, almonds, sesame seeds, and poppy seeds.

Place the coconut oil and honey in a small saucepan and heat slowly until both are melted together. (If your kitchen is really hot, and the coconut oil is already liquid, you can skip this step!) Add to the grain and seed mix, and toss to combine.

In a different bowl, whisk the one egg white until stiff peaks have formed (this is the meringue part!). Add in the lemon zest, sea salt and vanilla. Fold into the granola, and mix well to combine.

Spread the granola mixture onto a baking pan, and bake for 20 minutes. Remove from the oven, give it a good stir, and then bake for 20 minutes more.

Remove from the oven, pour into a big bowl while still warm, and add the blueberries. Stir to combine.

Enjoy!