



## Thank U Berry Munch™ Granola

1 box of Thank U Berry Munch™ Girl Scout Cookies®

**Ingredients**

- 1 box Thank U Berry Munch Girl Scout Cookies
- 2 Cups oatmeal (dry)
- ½ Cup flaked coconut
- ½ Cup slivered or sliced almonds (or other nuts)
- ½ Cup shelled sunflower seeds
- ½ Cup honey
- ½ Cup cooking oil
- ½ Cup dried cranberries or Craisins.
- ½ Cup white chocolate chips

**Directions**

1. Preheat oven to 300°.
2. Grease a 15" x 10" x 1" baking pan.
3. Break Thank U Berry Munch cookies into ½" pieces and set aside.
4. In a second bowl, mix together oatmeal, coconut, almonds (or other nuts) and sunflower seeds.
5. In a third bowl, mix together honey and cooking oil.
6. Stir ½ Cup of honey/oil mixture into the cookie pieces and set aside.
7. Stir remaining honey/oil mixture into the oatmeal mixture. Spread evenly onto greased pan. Bake 10-12 minutes.
8. Stir cookie pieces into the baked oatmeal mixture. Bake for an additional 10-12 minutes, until lightly brown. Remove from oven and cool.
9. Once cool, stir in cranberries (or Craisins) and white chocolate chips.

**Serving Suggestion**

Tastes great by itself, as a snack, sprinkled over oatmeal or served with yogurt. Enjoy!

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