



Maple Cinnamon Coconut Chips

Equipment Needed

Measuring cups and spoons
Medium bowl
Baking sheet/parchment paper
Spatula/Wooden Spoon

A great snack to munch on, try it on top of cereal or yogurt or in a trail mix, the possibilities are endless...so delicious!

Ingredients:

500 ml (2 cups) unsweetened large flake coconut (coconut chips)
60 ml (1/4 cup) maple syrup
10 ml (1 Tbsp) ground cinnamon
1 ml (pinch) fine sea salt

Procedure:

1. Preheat oven to 300 °F
2. Line a large baking sheet with parchment paper
3. In a medium bowl, stir together the coconut, maple syrup, cinnamon and salt until thoroughly combined.
4. Spread the coconut mixture over the prepared baking sheet in a thin, uniform layer.
5. Bake for 9-12 minutes, until golden.
6. Let it cool completely on the baking sheet. It will harden as it cools. Store the chips will keep in an airtight container.