

# Toasted Coconut Flakes with Cinnamon

This recipe is simple but creates a beautifully toasted treat to indulge. Coconut flakes, toasted, with a touch of sea salt and cinnamon make a great snack or addition to fruit, coconut ice cream or topping for muffins or pancakes.



	Recipe serves	Prepared for
	2	4

Ingredient	Amount	Scaled amount
Organic Coconut Flakes	3 cup	6 cup
Coconut oil, melted	1/4 cup	1/2 cup
Sea Salt	1/2 tsp	1 tsp
Cinnamon	1 tsp	2 tsp

## Instructions

1. Preheat oven to 325 degrees.
2. Heat oil in medium sauce pan.
3. Remove from heat and add coconut flakes.
4. Coat thoroughly and sprinkle with cinnamon and sea salt.
5. Spread evenly on a baking sheet.
6. Roast flakes for 8-9 minutes total. Stir every 3 minutes. They brown and then burn quickly.
7. Pour them on to a paper towel to dry.



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