

QUICK, EASY, AND OH-SO-YUMMY

HOMEMADE GRANOLA



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Ingredients

- **3 cups rolled oats**
- **1/2 cup chopped almonds**
- **1/2 cup chopped walnuts**
- **1/2 cup pumpkin seeds**
- **1/2 cup cranberries & black currants**
- **2 tbsp ground flax seeds**
- **1 tbsp chia seeds**
- **1 tbsp cinnamon**
- **1/4 cup coconut oil**
- **1/2 cup honey (or maple syrup, if vegan)**
- **1 tbsp vanilla extract**

Instructions

- **Preheat your oven to 300 F .**
- **In a large mixing bowl combine the oats, almonds, walnuts, pumpkin seeds, cinnamon, chia seeds and flax seeds .Set aside.**
- **In a medium mixing bowl whisk together the melted coconut oil, honey and vanilla extract.**
- **Combine the wet mixture with the dry mixture and stir well.**
- **Pour the granola onto a large greased cookie sheet and gently spread out into a thin layer.**

Instructions

- **Bake at 300F for 15-18 minutes until golden brown, but not too dark around the edges.**
- **Remove the tray of granola from the oven and sprinkle with the dried cranberries and black currants.**
- **Allow the granola to cool on the baking sheet until room temperature and break it into bite-sized pieces.**
- **Store the granola in a jar.**
- **Enjoy**