

Home Made Granola



 10 ingredients  1 hour  8 servings

Directions

1. Line a baking sheet with parchment paper. Preheat oven to 150 degrees celsius (300 F)
2. Mix dry ingredients in a bowl
3. In a small sauce pan melt coconut oil. Cool for a couple of minutes
4. Add honey and vanilla to melted coconut oil
5. Pour liquid in to dry ingredients and mix well
6. Spread mixture evenly on lined baking sheet and place in oven
7. Bake for about 40 minutes mixing every 10 minutes until golden brown
8. Store in sealed container. Granola will last for about a week or you can freeze it

Ingredients

4 cups	Oats
1/2 cup	Sucanat
1/2 tsp	Salt
1/2 tsp	Cinnamon
1/4 cup	Coconut Oil
1/4 cup	Raw Honey
1 tsp	Vanilla Extract
1/4 cup	Unsweetened Shredded Coconut
2 tbsps	Hemp Hearts
1 tbsp	Chia Seeds

Notes

Additions After granola is made you can add raisins, cranberries or chocolate chips