

Paleo Granola



INGREDIENTS

- 1 cup slivered almonds
- 1 cup Sunflower seeds
- ½ cup pumpkin seeds
- 1 cup unsweetened coconut flakes
- ¼ cup flax seeds
- ¼ coconut oil (melted)
- ½ cup Sunflower seed butter (or other nut butter)
- ¼ cup raw honey
- ½ tsp Sea salt
- 1 tsp cinnamon
- 1 cup dried unsweetened cranberries (or cherries)

12 servings | 40 minutes

PREP

Preheat the oven to 300°. Line baking sheet with parchment paper. Combine all ingredients except dried cranberries in a large mixing bowl and mix til evenly distributed. Spread the mixture evenly across the baking sheet. Bake for 30 minutes, stirring at the 15 minute mark.

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PREP CONT.

Remove from the oven and let cool completely. Once cool, transfer into a mixing bowl and add cranberries. Store in an airtight container or the fridge for a week. Add to bowl and serve with a bit of Nut milk for breakfast or eat dry as a snack.

Notes: Nut allergy? Use sesame seeds instead of almonds. Add Chia Seeds for more fiber.

