

# Homemade Granola

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## INGREDIENTS

- 4 cups old fashioned oats
- 2 cups chopped nuts and seeds (coconut, hemp hearts, chia seeds, pumpkin seeds, almonds, pecans, etc.)
- $\frac{2}{3}$  cups honey
- $\frac{1}{3}$  cup coconut oil
- 1 tsp vanilla
- 1 tsp cinnamon
- $\frac{1}{4}$  tsp salt
- $\frac{1}{2}$  cup chocolate chips (optional)



## INSTRUCTIONS

Preheat oven to 350°F. Put oats, nuts and seeds into a large bowl. Melt the honey, oil, vanilla, cinnamon and salt together over low heat until melted. Pour warm honey mixture over oats. Mix well

Spread on a 2 parchment covered baking sheets in a thin layers and bake for 25-30 minutes. Stir halfway through. Keep a close eye on it so it doesn't get too dark. When ready it will be evenly lightly browned.

Remove from oven. Sprinkle chocolate chips on top and then cool to room temperature. While the chocolate chips are still melted, gently toss so they stick to the granola and make chocolate clusters. Let sit and continue to cool until chocolate is hardened. Once cool, store in an airtight container. Do not leave out for too long after it is cool or it will start to get soft.