

Healthy Honey Cinnamon Granola

Healthy Num Num | Michelle

- prep time: 15 min
- cook time: 20 min
- total time: 35 min

Servings: 6-8

Ingredients:

- 2 cups rolled oats
- 1 cup chopped almonds
- 1/2 cup shredded coconut
- 1/2 cup melted coconut oil
- 1/4 cup honey or maple syrup
- 1/4 cup sunflower seeds
- 1/4 cup pumpkin seeds
- 3 tablespoons ground flaxseed
- 1 teaspoon vanilla extract
- Pinch of salt

Instructions:

1. Start by melting the coconut oil and mixing it together with the honey/maple syrup in a medium bowl until smooth.
2. Add the rest of the ingredients to the bowl and mix until combined.
3. Pour onto a parchment lined tray and bake at 350 F for 20-25 min. Stir the granola every 10 min. Let it cool for 10-15 min to harden.
4. Enjoy!