

BEST GRANOLA EVER NO. 2

ADAPTED AND MODIFIED SLIGHTLY FROM NEKISIA DAVIS

/ makes about 7 cups /



Ingredients

3 CUPS OLD-FASHIONED GLUTEN FREE ROLLED OATS

1 CUP HULLED RAW PUMPKIN SEEDS

1 CUP HULLED RAW SUNFLOWER SEEDS

1 CUP UNSWEETENED COCONUT CHIPS

½ CUP UNSWEETENED COCONUT FLAKES

1 ¼ CUP RAW PECANS, LEFT WHOLE OR COARSELY CHOPPED

¾ CUP PURE MAPLE SYRUP

¼ CUP EXTRA-VIRGIN OLIVE OIL

¼ CUP COCONUT OIL

½ CUP COCONUT SUGAR

1 CUP RAISINS OR DRIED CRANBERRIES (OPTIONAL)

COARSE SALT (I LIKE MALDON)

HEAT THE OVEN TO 300°F.

STEP ONE Place oats, pumpkin seeds, sunflower seeds, coconut, pecans, syrup, olive oil, sugar, and 1 teaspoon salt in a large bowl and mix until well combined. Spread granola mixture in an even layer on a rimmed baking sheet lined with parchment paper. Transfer to oven and bake, stirring once, until granola is toasted, about 45 minutes.

STEP TWO Remove granola from oven and season with more salt to taste. Let cool completely before serving or storing in an airtight container for up to 1 month.

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