

# Paleo Granola

Source: *No More White Bread*

ATK  
AUTHENTIC  
TEACHING KITCHEN

*With cinnamon and honey*



🕒 30 minutes

## INGREDIENTS

- ½ cup pecan pieces
- ½ cup cashews
- ½ cup walnuts
- ½ cup slivered almonds
- 1 – 1 ½ cup unsweetened coconut
- ½ cup pepitas (pumpkin seeds)
- ½ cup sunflower seeds
- 2 TBLS ground flax
- 2 TBLS chia seeds
- 1 cup sliced almonds
- ¼ cup raw honey
- 1 TBLS coconut oil
- 1 tsp vanilla
- ¾ tsp kosher salt
- ½ TBLS cinnamon

## DIRECTIONS

1. Pre-heat oven to 350 degrees. Line a cookie sheet or sheet pan with parchment paper and spread the first 4 ingredients evenly, pecans thru slivered almonds.
2. Roast for 8 minutes, stirring half-way through. Remove from oven and cool.
3. Add the next 6 ingredients, coconut thru sliced almonds, and mix well.
4. Reduce oven temperature to 300 degrees.
5. Meanwhile, in a small saucepan heat together the honey and coconut oil until blended.
6. Add the last 3 ingredients, vanilla through cinnamon, and blend with a whisk.
7. Pour the liquid ingredients over the dry ingredients and mix very well.
8. Line a clean cookie sheet or sheet pan with parchment and spread the mixture evenly.
9. Bake for 20–25 minutes or until golden brown and crispy.