

Superfood Granola

12 ingredients · 40 minutes · 8 servings



Directions

1. Preheat the oven to 300°F (149°C). Line a large baking sheet with parchment paper.
2. Combine all ingredients except the dried cranberries and almond milk together in a large mixing bowl. Mix very well until all ingredients are evenly distributed. Using your hands works best! Spread the mixture evenly across the baking sheet.
3. Bake for 30 minutes, giving a stir at the 15 minute mark.
4. Remove from oven and let cool completely. Once cool, transfer into a mixing bowl and add dried cranberries. Toss well to evenly distribute.
5. Add to a bowl and serve with a bit of almond milk for breakfast or eat dry as a snack. Enjoy!

Notes

Storage

Store in a mason jar or airtight container in the fridge for up to 1 week.

Serving Size

One serving is roughly 3/4 cup of granola.

Nut Allergy

Use sesame seeds instead of slivered almonds.

No Dried Cranberries

Use raisins.

Ingredients

- 1 cup Slivered Almonds
- 1 cup Sunflower Seeds
- 1/2 cup Pumpkin Seeds
- 1 cup Unsweetened Coconut Flakes
- 1/4 cup Ground Flax Seed
- 1/4 cup Coconut Oil (melted)
- 1/2 cup Sunflower Seed Butter
- 1/4 cup Raw Honey
- 1/2 tsp Sea Salt
- 1 tsp Cinnamon
- 1 cup Dried Unsweetened Cranberries
- 2 cups Unsweetened Almond Milk