

# Crunchy Granola

Keith

## Ingredients

- ½ cup almonds, chopped
- ½ cup pecans, chopped
- ½ cup coconut oil, melted
- ⅔ cup honey
- 1 ½ teaspoons cinnamon
- 1 teaspoon vanilla extract
- 3 ½ cups rolled oats
- ⅓ cup pumpkin seeds
- ⅓ cup sunflower seeds

## Instructions

1. Preheat the oven to 300 F.
2. Roughly chop the pecans and almonds.
3. Mix together the melted coconut oil, honey, cinnamon, and vanilla extract in a large mixing bowl. Add the oats, nuts, and seeds to the dressing, and stir well to coat.
4. Spread the mixture in an even layer on a large lined baking sheet.
5. Bake for 35-40 minutes, stirring every 15 minutes. Allow the granola to cool completely on the baking sheet before transferring to an airtight container.

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