

Easy to adapt and customize with your favorite ingredients, can be made in 30 minutes, and makes a big batch of granola that is perfect for breakfast or a yummy snack!

INGREDIENTS:

- 3 cups rolled oats
- 2 Tbsp flaxseed
- 1/2 cup sliced almonds
- 1/2 cup chopped walnuts
- 1Tbsp cinnamon
- 1/4 cup coconut oil
- 1/4 cup honey
- 1/2 cup maple syrup
- 1 tsp vanilla



INSTRUCTIONS:

1. Preheat oven to 350 degrees F.
2. Mix all dry ingredients together in a large mixing bowl.
3. Mix in the liquid ingredients until everything is well coated.
4. Pour out the mixture and spread evenly on a baking sheet lined with parchment paper.
5. Bake for 30 minutes total, mixing the granola every 10 minutes to make sure it bakes evenly and doesn't burn.
6. Once the rolled oats start to brown, remove and let cool.
7. Serve and enjoy!

Notes

Tips

- The #1 tip for making the best granola is to ensure that the granola is tossed or mixed every 10 minutes during baking!

Variations

- The flaxseed in this recipe can either be ground or whole.
- The almonds and walnuts should be chopped or sliced and can be subbed for any type of nut!

Storage

- Once your granola has cooled and you have added any additional dried fruits, nuts or spices, it can be stored in airtight containers in a cool, dry place for a few weeks!

Nutrition

Calories: 186 kcal | Carbohydrates: 23 g | Protein: 4 g | Fat: 9 g | Saturated Fat: 4 g | Sodium: 3 mg | Potassium: 132 mg | Fiber: 3 g | Sugar: 11 g | Calcium: 40 mg | Iron: 1 mg

Nutrition is provided as a courtesy and is an estimate. If this information is important to you, please have it verified independently.