Paleo Granola

This is a beautiful, clean recipe that will convince you to make your own rather than buying it at the store. Store in an airtight container.

**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  
⅛ cup raw honey  
1 TBLS coconut oil  
1 tsp vanilla  
⅛ tsp kosher salt  
½ TBLS cinnamon

**Directions**

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

**Source:** Debbie Johnson