

# Crunchy Granola

## Ingredients

- 10 cups old fashioned and/or steel cut oats (I use a combo)
- 1 c. unsweetened coconut flakes
- 1 ½ cups of nuts and/or seeds (sunflower seeds, almonds, pecans, etc.)
- ½ cup hemp seeds
- ¼ cup chia seeds
- ½ cup ground flax seeds
- 1 cup chocolate chips

*Prep: 10 min. Cook: 90 min  
Yields : 15 cups*

- ½ tsp salt
- 2 Tbsp cinnamon
- ½ cup coconut oil
- 1 ½ cups maple syrup or agave nectar
- 2 Tbsp Vanilla extract
- 1 Tbsp almond extract
- Optional : 1 ½ cups dried fruit (ie raisins or dried cranberries) for after baking.

## Crunchy Granola Cont.

- Preheat oven to 250 degrees.
- Stir together the dry ingredients (oats, seeds, nuts, coconut flakes, salt, cinnamon, and chocolate chips.) except the dried fruit
- Warm the coconut oil in microwave or on stovetop.
- In a separate bowl, whisk together the oil, maple syrup, and the extracts until it becomes a smooth syrup.
- Add syrup to dried ingredients. Stir until evenly coated.
- Grease or cover in parchment paper, 2 18x13 in pans.
- Pour the granola onto the pans, spread evenly
- Put the pans in the oven, stirring every 30 minutes. After 90 minutes, turn off the oven and leave in granola for up to 4 hours.
- Once out of the oven and cooled, add dried fruit if you wish.
- Store in sealed container for up to 3 weeks