

Simple Vegan Granola

You can mix and match with different nuts, seeds, sweeteners, and dried fruits!

Makes about 3 cups

Ingredients

- 2 cups rolled oats
- ¼ cup hemp hearts
- ¼ cup roughly chopped almonds
- ¼ cup roughly chopped cashews
- 3 tbsp. coconut oil, melted
- 2 tbsp. agave nectar or pure maple syrup
- A pinch of salt
- ½ to 1 tsp. ground cinnamon
- 1/3 cup raisins (optional)

Directions

- 1) Preheat the oven to 250 degrees. In a large bowl, stir together all ingredients except raisins until combined. It should be a little sticky.
- 2) Pour mixture onto an ungreased baking sheet and spread into an even layer. Bake for 1 hour and 15 minutes, stirring every 15 minutes, or until golden brown.
- 3) Cool completely, add raisins, and store in an airtight jar. Enjoy as a breakfast cereal or healthy snack!

