

Mama Maria's Homemade Granola

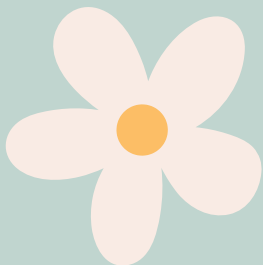
Ingredients:

- 6 cups rolled oats
- 1 cup almond
- 1 1/2 cups shredded, coconut
- 1 1/2 cups, chopped walnuts
- 1 cup raisins
- 1 cup honey
- 1 cup oil (I use avocado, or refined coconut oil)
- 1/2 TBL cinnamon
- Pinch of nutmeg (optional)
- 2 tsp vanilla
- 1/4 cup chia seeds (optional)
- 1/2 tsp salt



Directions:

1. Preheat oven to 375°
2. in a sauce pot, combine oil and honey. Heat until it just begins to boil.
3. in a large bowl, combine almonds, coconut, rolled oats, nut me, walnuts, cinnamon, Chia, seeds, and salt.
4. when the oil and honey are heated, combine with dry ingredients, and add 2 tsp. of vanilla, stirring with a wooden spoon
5. spread out on parchment paper lined cookie sheet. You will need 2 of them.
6. baking oven for about 15 minutes.
7. remove from oven and toss, return back to oven for another 15 to 20 minutes *keep an eye on this when the granola starts browning, it really goes quickly
8. add the raisins after you take the granola out of the oven toss in with the hot granola.
9. Let cool completely, store in Ziploc bags or glass jar.



ENJOY!

