



## Granola

### INGREDIENTS

25 gr Sunflower seeds  
10 gr Sesame seeds  
15 gr Flax seeds  
15 gr Chia seeds  
270 gr Rolled oats  
110 gr Pecans, crushed  
35 gr Coconut, shredded  
40 gr Almonds, crushed  
65 gr Cashews, crushed

45 gr Brown sugar  
110 gr Brown rice syrup  
45 gr Coconut oil  
45 gr Orange juice  
3/4 t cinnamon  
1/2 t ground ginger  
1/4 t salt  
1/2 t vanilla  
20 gr Cranberries  
45 gr Raisings

### DIRECTIONS

Preheat the oven to 300F, line a baking tray with parchment paper.

In a big bowl combine all the seeds and stir. Add the oats, pecans, coconut, almonds, cashews, and sugar. Mix everything. Pour the brown rice syrup, coconut oil, and orange juice. Sprinkle the spices. Mix everything until well combine, oats should be shiny.

Bake for 40 minutes, stirring every 10 minutes (keep an eye for the top not to burn). Remove from oven and place on cooling rack. Add cranberries and raisins. Once it completely cools down spoon to jar or container.

**\*\* TIP:** The granola will stay fresh up to 3 months. You can change, add or replace any of the nuts or seeds. This is a perfect holiday gift for teacher, co-workers, and friends.