

## Farmhouse Granola

MAKES ABOUT 8 CUPS

Bring that fresh and healthy farmhouse feeling to your breakfast table with this simple, old-fashioned granola recipe. It's full of amazing vitamins, minerals, fiber, and omega-3s, so you'll be ready to head right out to your day after eating a bowlful. It's a perfect after-school snack for your kids, too, or an easy grab-and-go choice for when you're on the run. We tend to have jars of this on hand at all times. At the holidays, we use cranberries in place of the raisins and give it out as presents. After all, homemade gifts are the best—especially ones you can eat! Baking it is a treat, too. It'll make your kitchen smell heavenly. This granola is great all on its own, in a bowl with almond milk, or, Tamal's favorite, on top of coconut ice cream.

2 cups oats

1 cup slivered raw almonds

1 cup raw pecans,  
coarsely chopped

1 cup raw walnuts,  
coarsely chopped

1 cup raw pumpkin seeds

½ cup sunflower seeds

¼ cup black sesame seeds

1 cup shredded raw coconut

¼ tsp. Himalayan pink salt

¼ cup melted coconut oil,  
plus extra for oiling pan

¼ cup maple syrup

¼ cup coconut sugar

1 cup raisins

1 Preheat the oven to 350 degrees F. Using coconut oil, oil a 9x12 glass baking pan.

2 In a large bowl, mix the oats, nuts, seeds, shredded coconut, and salt together until well combined.

3 Stir ¼ cup melted coconut oil into the dry mixture and mix thoroughly. Add the maple syrup and dry coconut sugar and stir well.

4 Spread the mixture in the glass pan and bake for 18 minutes. Remove from oven, stir in the raisins with a spatula, and bake for another 10–12 minutes, until golden brown. Don't bake it for too long, or the raisins will burn.

5 Take out of the oven and let cool for about 30 minutes.

6 Store the granola in a glass jar or airtight container. You can also freeze the granola for up to 4–6 weeks.

