



TLC Granola

tender lovin' clean granola

INGREDIENTS

- 1 cup [organic raw almonds](#)
- 1 cup [organic raw cashews](#)
- 1 cup [organic raw pumpkin seeds](#)
- 1 cup [organic raw sunflower seeds](#)
- ¼ cup [organic unrefined coconut oil](#), softened
- 1Tbl [organic raw honey](#)
- 1 tsp [vanilla extract](#)
- 1 tsp [Himalayan sea salt](#)
- 1 cup [unsweetened coconut flakes](#)
- 1 cup [cacao nibs](#)

DIRECTIONS

1. Preheat oven to 350 degrees. Line a large, rimmed baking sheet with parchment paper.
2. Roughly chop nuts and seeds with a food processor, hand chopper or sharp chef's knife.
3. In a large mixing bowl, stir together the coconut oil, honey, and vanilla. Add the nuts, sea salt, coconut flakes, cacao nibs, pistachios and stir well.
4. Transfer the granola mixture to the baking sheet. Bake for 20 minutes stirring halfway, until lightly toasted.
5. Allow to cool for 30 minutes, then transfer to an airtight container. Store in the refrigerator for up to 3 weeks.
6. Serving options include: [COCOYO](#) non-dairy yogurt and berries or, almond milk (i.e. [MALK](#) or [Elmhurst 1925](#)) and berries.