

Nut Lovers Honey Granola

*Looking for a healthy granola that is full of nutrients and crunch?
We got you covered!*

This recipe makes ~13 cups

Dry Ingredients:

- 3 cups rolled oats
- 1 ½ cup wheat bran
- 1 cup milk powder (can be omitted)
- 1 cup each: sunflower seeds, pumpkin seeds, walnuts, almonds, cashews, cranberry
- 1 cup shredded coconut

Wet ingredients:

- ¾ cups (210g) honey
- ¾ cup (150g) butter

Directions:

1. Heat the oven to 325F
2. Melt the butter in a small saucepan
3. Add the honey and heat it until both are liquid. Set aside
4. On a large baking sheet mix all the dry ingredients together
5. Add the melted honey and butter to the dry ingredients and mix.
6. Bake for about 15 min until golden brown. Make sure you check every 5 min and stir the granola in order to bake evenly.
7. Once cooled down keep it in an air tight container.
8. Enjoy with plain yogurt and fresh berries or milk.

