

# Stephanie's Granola

11 ingredients · 5 minutes · 10 servings



## Directions

1. Heat oven to 275 Combine dried fruit w/coconut oil (unrefined virgin), then mix in vanilla extract - stir and set aside
2. Combine the rest of the ingredients then mix dried fruit mixture in - stir well - spread over large baking pan and bake 20-30 minutes, stirring frequently. Cool and keep in sealed jar. Serve 'as is' with unsweetened milk OR over plain Green Yogurt

## Notes

### Leftovers

Refrigerate in an airtight container for up to three days.

### Dairy-Free

Use dairy-free yogurt instead.

### Nut-Free

Use sunflower seed butter instead of peanut butter.

## Ingredients

**1/2 cup** Dried Unsweetened Cranberries (any dried fruit will work)

**2 tbsps** Coconut Oil

**2 tsps** Vanilla Extract

**1 cup** Sunflower Seeds

**1 cup** Pumpkin Seeds

**1/2 cup** Walnuts

**1/2 cup** Almonds (chopped or sliced)

**1 cup** Unsweetened Shredded Coconut

**1 tsp** Ground Ginger (dried)

**1 tsp** Ground Allspice

**2 tbsps** Raw Honey

## Nutrition

Amount per serving

|                 |     |                    |      |
|-----------------|-----|--------------------|------|
| <b>Calories</b> | 327 | <b>Cholesterol</b> | 0mg  |
| <b>Fat</b>      | 27g | <b>Sodium</b>      | 6mg  |
| <b>Carbs</b>    | 18g | <b>Vitamin A</b>   | 2IU  |
| <b>Fiber</b>    | 6g  | <b>Vitamin C</b>   | 0mg  |
| <b>Sugar</b>    | 9g  | <b>Calcium</b>     | 44mg |
| <b>Protein</b>  | 8g  | <b>Iron</b>        | 3mg  |