

# Hearty Homemade Granola

While store-bought granola does the quick-breakfast job, it's often packed with added sugar and preservatives. Not to mention, it comes with a hefty price tag. Plus... what's better than warm, crunchy granola straight out of the oven?

This granola recipe is a breakfast staple in my house. I make a big batch every couple of weeks, and it never lasts long. This is my favourite granola variation, but think of this recipe as more of a guideline. Feel free to swap out the nuts and seeds with any others you've got in your pantry to make it your own!



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Quantity	Ingredient
3 cups	Gluten Free Rolled Oats
1 cup	Pumpkin Seeds
½ cup	Walnuts, chopped
½ cup	Coconut Flakes, unsweetened
¼ cup	Chia Seeds
¾ cup	Hemp Seeds
½ cup	Avocado Oil
½ Cup	Maple Syrup
1 tbsp.	Cinnamon

## Directions:

- Preheat oven to 300F and line two baking sheets with parchment.
- Combine all dry ingredients (if you're using dried fruit, add this after baking).
- Whisk the wet ingredients together.
- Pour wet ingredients over dry ingredients and toss to coat.
- Spread granola onto baking sheets, and place in oven.
- Cook for 35-40 minutes, stirring every 10 minutes, until granola is golden brown.