

CINNAMON & HONEY NO-OATS GRANOLA

Ingredients

1 8oz bag chopped pecans
1 8oz bag slivered almonds
6oz unsweetened coconut flakes
4oz dried cranberries
1.5 TBS cinnamon
2 TBS honey
1 TBS sea salt
coconut oil spray



Instructions

1. Preheat the oven to 250 and line a baking sheet with tin foil.
2. In a large bowl, combine pecans, almonds, coconut flakes, cinnamon, honey and sea salt. Spread it onto the baking sheet in an even layer, then lightly spray everything with coconut oil, stirring to combine, then coating once more.
3. Bake in the oven for 30-35 minutes, stirring once halfway through. Bake longer for more crispiness, or less if you don't want the granola crispy.
4. Once done, add in the cranberries, taste for more salt if needed, then let it cool. Can be stored in an airtight container for up to two weeks. Enjoy on oatmeal, yogurt or just plain handfuls of it!