



# Homemade Granola

## Ingredients

- 6 cups old-fashioned, rolled oats
- ¼ cup raw honey
- Juice of one large orange juice
- ½ teaspoon orange zest
- 1 cup chopped almonds
- 1 cup chopped walnuts
- 1 cup chopped pecans
- 2 tsp cinnamon
- ¾ cup coconut oil
- 1 tsp vanilla extract
- 1 tsp salt

## Directions

1. Preheat the oven to 150°C. Line 3 baking sheets with parchment paper.
2. Combine all ingredients in a large mixing bowl and mix thoroughly to ensure even baking.
3. Spread the granola on the sheets to create a thin layer. Bake for 30 minutes occasionally rotating the baking sheets to avoid burning.
4. Remove from the oven when golden brown and let cool for ten minutes. Add any optional toppings such as coconut flakes or dried fruits and break up with your hands. Store the mixture in a large container with a sealed lid.

As a rough guide, 30g of granola is a perfect serving size per child.