



Gluten-free Granola

Ingredients

110 g coconut oil
170 g honey
70 g light brown sugar
15 mL vanilla extract
3 g salt
450 g old fashioned rolled oats
55 g IntegriPure® Milled Flax
75 g IntegriPure® Chia Seeds
40 g precooked quinoa flakes
15 g precooked amaranth flakes
85 g chocolate chips

Yield: Approx. 8 cups

1. Preheat oven to 325 degrees F. Line a (11x17 inch) baking sheet with parchment paper.
2. Add the oil, honey, brown sugar, vanilla, and salt to a large bowl. Whisk until sugar is dissolved and oil is well incorporated.
3. Add the oats and your chosen granola flavors. Stir well.
4. Pour the oat mixture onto the baking sheet and spread it out into an even layer. Firmly pack the oat mixture into the baking sheet.
5. Bake for 30 minutes, rotating the pan half way through cooking.
6. Let the granola cool at room temperature for one hour.
7. Use a small spoon to scoop up the granola off of the baking sheet. Use the spoon and your hands to break the granola into large chunks.
8. Store at room temperature in a sealed container or zip top bag.