



GLUTEN FREE GRANOLA CLUSTERS

After some experimentation, THIS is the granola recipe that I like the best - mainly because it has big CHUNKS/CLUSTERS! It was incredibly easy to make as well, and very tasty. Almost makes me wish it was tomorrow morning all ready.

INGREDIENTS:

2 cups raw walnuts

1 cup raw pecans

6 Tablespoons Honey

12 Tablespoons Gluten Free Oats

1/2 cup ++ unsweetened coconut

1/2 cup ++ Flax seeds - You can use a combo of seed: Pumpkin, sesame, flax, chia

1/2 teaspoon Cinnamon

1/2 teaspoon

Salt

DIRECTIONS:

Rough chop your nuts so they are no longer whole, but don't chop them up fine. Should be a ROUGH chop. Easy.

Place in a bowl and add in the other ingredients - and then mix, mix, mix trying to coat the mixture well with honey.

Spread mixture onto parchment lined baking sheet, and bake at 275 for 23 minutes, turning halfway.

Allow to cool, then break apart into chunks.

Store in air-tight container.

Makes about 6 cups.

Prior to consuming, add in whatever dried fruits you like: raisins, craisins, bananas, frozen berries, etc.

Enjoy!