



Creative Juices
Consulting

Honey Almond Chia Granola (gluten free)

2 cups organic oats
3/4 cups sliced raw almonds
1/2 cup chia seeds
1/2 cup organic shredded unsweetened coconut
1/3 cup local raw honey
1/3 cup organic coconut oil
1 TBSP turbinado sugar
1/2 tsp salt
1 tsp vanilla extract
2 TBSP egg white

Instructions:

Preheat oven to 300 degrees and line a baking sheet with parchment paper

In a large bowl, combine oats, almonds, chia seeds, salt and shredded coconut

In a small bowl, combine honey, coconut oil, turinado sugar, vanilla and egg white

Combine all the ingredients and mix well

Spread mixture onto baking sheet. Bake for approximately 45 minutes or until lightly browned

Allow granola to cool for at least 30 minutes before breaking into chunks. Or if loose granola is preferred, stir during cooking time.

Store in an airtight container for up to two weeks.