



# ROASTED ALMOND GRANOLA

## INGREDIENTS

- 1 cup roasted Almonds chopped almonds, no skin
- 1 cup roasted cashews
- 1 cup old- fashioned oats
- ½ cup of roasted hazelnuts
- ½ cup sweetened and shredded coconut
- 3 tablespoons coconut oil
- 2 tablespoons honey

## INSTRUCTIONS

1. Preheat the oven to 350 degrees.
2. To make the granola, toss the hazelnuts, cashews, oatmeal, almonds, coconut, oil, and honey together in a large bowl until they are completely combined. Pour onto a sheet pan and bake, stirring occasionally with a metal spatula, until the mixture turns an even golden brown, about 20 minutes.
3. Remove the granola from the oven, scrape the pan with the spatula to loosen the granola, and allow to cool, stirring once.



Serves 8