

# Voyager Granola

Pre-heat oven to 375 degrees, line rimmed baking sheet with parchment paper (or spray with cooking spray if no parchment on hand).

3 c.	Rolled oats
2 3/4 c.	Raw nuts, chopped or small – pecans, pepitas, sunflower seeds, walnuts, almonds
1/4 c.	Optional: any of the following or a mix - sesame seeds, quinoa, chia, amaranth, etc.
1/2 t.	Salt (or 1 t. flaky sea salt)
1/2 t.	Ground Cinnamon
2 T.	Optional: Ground flaxseed

Add the ingredients above to a bowl and stir well. NOTE if you are using slivered almonds, add halfway through the baking process as they may burn otherwise.

1/2 c.	Honey or maple syrup
1/2 c.	Coconut oil, melted or a flavorless oil like sunflower or canola
1 t.	Vanilla extract

In a separate bowl, mix the wet ingredients (they don't mix really well!), then add this liquid to the dry ingredients and stir well.

Spread mixture on baking sheet. Bake for 7-10 minutes and remove pan from oven. Stir mixture well and return to oven. Rotate the pan if your oven heats unevenly. Repeat this process until the elements are golden. In Voyager's oven this takes about 30-40 minutes total.

When done, remove pan from oven, stir again and allow granola to cool completely. Store in airtight container/s at room temperature for 2-3 weeks.