

## INGREDIENTS

2 cups Slithered Almonds  
2 cups Oats  
1 cup Dried Fruit, chopped  
1/2 cup Pepitas  
1 cup Shredded Coconut  
2 Tbsp Raw Honey  
1 Tbsp Vanilla Extract  
1 Tbsp Coconut Oil  
1/2 cup Coconut Flakes  
1/2 cup Almond Chunks  
1-2 Tbsp Chia Seeds  
1 cup Almond Milk  
Fresh Fruit (optional)

## INSTRUCTIONS

1. Preheat oven to 165C.
2. Combine slithered almonds, oats, dried fruit, pepitas, shredded coconut, honey, vanilla and oil in a bowl.
3. On a lined baking tray, spread mixture and bake for 12 mins.
4. Stir mixture and spread out and bake for another 8-10 mins.
5. Stir and bake again for 5 mins.
6. Remove from oven and allow to cool.
7. Serve warm or cold depending on preference with the remaining almond chunks, coconut flakes, chia seeds, fresh fruit (if using) and almond milk.



## Almond Granola



Serves 2-4



30 minutes

A delicious and healthy way to start the day. Make the granola (bake in multiple batches if meal prepping) and change up the fruit depending on the seasons and taste preferences.

**Tip:** For even more almond flavour, add a spoonful of almond butter when serving.

Can be stored in an airtight container for up to 3 weeks.

