

Grain-Free Granola (paleo, gluten-free, vegan)

From www.peachesandcake.com

Makes 5 cups granola.

Time: 1 hour

**Tip: Buy organic ingredients whenever possible. Many of the dry ingredients are available in the bulk section at Whole Foods.*

Dry Ingredients:

- 1 cup raw [almonds](#), coarsely chopped with a sharp knife
- 1 cup raw [pecans](#), coarsely chopped with a sharp knife
- 1 cup raw [walnuts](#), coarsely chopped with a sharp knife
- 1 cup [unsweetened coconut flakes](#) (such as Bob's Red Mill)
- ½ tsp. [sea salt](#)
- ½ tsp. [ground cinnamon](#)

Wet Ingredients:

- 1 Tbsp. [honey](#) (preferably local raw creamed honey)
- 1 Tbsp. [maple syrup](#) (preferably Grade B maple syrup)
- 1 Tbsp. [coconut oil](#) (preferably unrefined coconut oil)
- ¼ tsp. [pure vanilla extract](#)

Mix-In Ingredients:

- 1 cup (4 oz.) unsweetened organic dried [currants](#), raisins, cranberries, or blueberries (I used currants. Make sure fruit is not coated with any vegetable or sunflower oil.)

To Serve (Optional):

- Chilled [coconut milk](#) or almond milk
- Sliced fresh strawberries
- Fresh blueberries

1. Preheat oven to 250°F and line a large rimmed baking sheet with parchment paper.
2. Combine all dry ingredients in a large bowl and mix well.
3. In a small microwave-safe bowl, add wet ingredients. Heat in microwave for 15 seconds or until just melted together.
4. Add the wet ingredients to the dry ingredients and mix thoroughly with a large spoon.
5. Spread the mixture in a thin layer on the baking sheet. (Divide amongst two baking pans if necessary.)
6. Bake approximately 50 minutes or until lightly toasted, stirring occasionally.
7. Remove from oven and mix in dried fruit. Let the mixture cool completely in the pans.
8. Pick up the sides of the parchment paper and transfer granola to plastic airtight containers or glass mason jars; store in the refrigerator. Enjoy with coconut or almond milk and fresh berries, or eat plain.

