

# Aunt Sue's Granola

*From the Hymas Family Favorites*

Serves: 8

Prep Time: 30 min

Cook Time: 15 min

## INGREDIENTS:

- 5 cups quick oats
- 1 cup Rice Krispies
- $\frac{1}{2}$  cup ground flax seed
- $\frac{1}{2}$  cup chopped and roasted almonds
- $\frac{1}{2}$  cup unsweetened coconut
- $\frac{1}{2}$  cup craisens
- $\frac{1}{4}$  cup ground chia seeds
- $\frac{1}{4}$  cup sesame seeds
- $\frac{1}{4}$  cup sunflower seeds
- $\frac{1}{4}$  cup pumpkin seeds
- 1 teaspoon salt
- 1 teaspoon vanilla
- 1 teaspoon cinnamon
- $\frac{1}{2}$  cup melted coconut oil
- 1 cup honey

## INSTRUCTIONS:

Preheat oven to 350 degrees. Combine the oats, Rice Krispies, flax seed, almonds, coconut, craisens, chia seeds, sesame seeds, sunflower seeds, pumpkin seeds, salt, vanilla, and cinnamon. Mix together until the ingredients are evenly distributed. Drizzle the coconut oil over top and stir. Heat the honey in the microwave for 30-60 seconds and drizzle over the granola.

Thoroughly combine. Line 2 cookie sheets with parchment paper. Divide the granola onto both and bake them at 350 degrees for 15 minutes. Stir occasionally for even cooking. Remove from oven and allow to cool completely. It will harden into a sheet as it cools. You can continue to stir occasionally while it cools if you prefer a very flakey texture, or you can break it into chunks after it cools if you prefer it that way.