

Ultimate Nutty Granola Clusters

from “Oh She Glows,” by Angela Liddon



Ingredients:

1 cup whole raw almonds
1/2 cup raw walnut halves or pieces
3/4 cup gluten-free rolled oats
1/2 cup raw buckwheat groats or gluten-free rolled oats.
2/3 cup mixed dried fruit (raisins, cranberries, etc.)
1/2 cup raw pepitas
1/4 cup raw sunflower seeds
1/3 cup shredded unsweetened coconut
2 teaspoons ground cinnamon
1/4 teaspoon fine-grain salt
1/4 cup plus 2 Tbsp pure maple syrup
1/4 cup coconut oil, melted
2 teaspoons pure vanilla extract

Directions

1. Preheat the oven to 275°. Line a large rimmed baking sheet with parchment paper.
2. Place 1/2 cup of the almonds into a food processor and process for about 10 seconds, until a fine meal forms (similar in texture to sand). Transfer the almond meal to a large bowl.
3. In the food processor, combine the remaining 1/2 cup almonds and all of the walnuts and process for about 5 seconds, until finely chopped. You'll be left with some larger pieces and some powdery meal, which is what you want. Add the mixture to the bowl with the almond meal.
4. Add the oats, buckwheat groats, dried fruit, pepita seeds, sunflower seeds, coconut, cinnamon, and salt to the large mixing bowl and stir to combine.
5. Add the maple syrup, coconut oil and vanilla to the bowl with the dry ingredients, and stir until thoroughly combined. *(I like to melt the coconut first, add the syrup and vanilla to the coconut, and then pour all of it together into the dry mixture).*
6. With a spatula, spread the granola into a 1/2-inch layer on the prepared baking sheet and gently press down to compact it slightly. Bake for 20 minutes, then rotate the pan and bake for 18-20 minutes more, or until the granola is lightly golden on the bottom and firm to the touch.
7. Cool the granola on the pan for at least 1 hour before breaking it apart into clusters.
8. Store the granola in a glass jar in the fridge for 2 to 3 weeks or freeze it for 4 to 5 weeks.