

# Granola Recipe

## Ingredients

### Group 1

- 4 cups oats
- $\frac{3}{4}$  cup raw hazelnuts
- $\frac{1}{4}$  raw pumpkin seeds
- $\frac{1}{4}$  brown sugar
- $\frac{1}{4}$  coconut flakes

### Group 2

- $\frac{1}{4}$  cup vegetable oil
- $\frac{1}{4}$  cup honey
- $\frac{1}{4}$  tsp salt (optional)

### Group 3

- $\frac{1}{2}$  cup chia seeds

## Directions

1. Preheat the oven to 200°C
2. Add all the ingredients from group 1 in a large bowl
3. In a separate bowl mix all the ingredients from group 2. Add the mix to the group 1 ingredients
4. Place a baking paper on a big tray, but with high edges
5. Check every 10 minutes and stir. Cook for about 30 minutes or when you notice a light brown color.
6. Remove from the oven and let it cool
7. When is cooled add the chia seeds.

The hazelnuts can be chopped or used as they are, depends how big or small you prefer. Personally, I do not consume salt, so it's up to you.

The granola will get harder as it cools. After cooling down, store the granola in a glass jar for up to one month.

When serving you can add some chocolate chips (dark chocolate, 70% cocoa). You can serve it with milk (e.g., almonds milk), yogurt or serve it as it is.

**Enjoy!**

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