

Nutty Coconut Granola Crunch

Possible Adjustments:

You can customize this recipe to meet your personal taste. You may add dried fruit or seeds (such as raisins, apples, pumpkin seeds, etc.) after baking. If you do not like one of the types of nuts in the original recipe, do not be afraid to substitute hazelnuts, brazil nuts, or macadamia nuts instead.

Needed tools:

4 large jars or bowls with lids
Parchment paper
1 jelly roll pan or 2 cookie sheets
Food processor or chopper
Mixing bowl
Spatula
1 c. and ½ c. measuring cups
1 tsp., ½ tsp, and 1 Tbsp. measuring spoons
Oven

Ingredients:

1 c. almonds, soaked and dried
1 c. pecans, soaked and dried
1 c. walnuts, soaked and dried
1 c. cashews, soaked and dried
1 c. unsulfured, unsweetened coconut
4 Tbsp. coconut oil
2 Tbsp. honey
1 ½ tsp sea salt
1 ½ tsp cinnamon
1 tsp. vanilla (optional)

Directions:

1. The recipe can be prepared without soaking and roasting the nuts. However, if you eat a lot of nuts and legumes, it is recommended you soak them first. [Click here for directions on how to prepare the nuts.](#)
2. Preheat oven to 200 degrees Fahrenheit.
3. Line the jelly roll pan or two cookie sheets with parchment paper.
4. Measure ½ cup each of almonds, pecans, walnuts, cashews, and coconut into your food processor and pulse quickly until it is finely ground. For most food processors this will be 10 to 15 seconds.
5. Pour this finely ground nut/coconut mixture into a large mixing bowl.
6. Pour the remaining ½ cup each of almonds, pecans, walnuts, cashews, and coconut into the food processor and pulse until it resembles pieces about half the size of a pencil eraser. This should take about half the amount of time that you pulsed in step 3 (maybe 5 to 10 seconds depending on your machine).
7. Pour this more largely chopped nut/coconut mixture into the same mixing bowl.
8. Add the sea salt and cinnamon and stir.
9. Measure the coconut oil, honey, and vanilla into the bowl with the chopped nuts, coconut, and seasoning.
10. Thoroughly stir the mixture until the nuts are evenly coated. Then pour onto the parchment lined baking sheet(s). Make sure to spread out evenly over the pan so the mixture cooks evenly.
11. Bake for 25 to 40 minutes, stirring every 10 minutes to brown on all sides. Watch carefully starting at 25 minutes, as you don't want the nuts to burn. Cooking time varies due to size of nuts after chopping.
12. After it is cooled, store in containers in the fridge or freezer.

Serving ideas: This is great alone, with almond or coconut milk as a cereal, with chopped fresh fruit, or over yogurt.