

Vegan Nut-Free Granola (Big Batch!)



Ingredients

- 16 Cups of Old Fashioned Oats
- 4 Cups of Plain Cheerios
- 1 Cup of Hemp Hearts
- 1 Cup of Sunflower Seeds (raw, unsalted)
- 1 Cup of Pumpkin Seeds (raw)
- 1 Cup of Coconut Sugar (optional)
- 2-3 TBSP of Cinnamon Powder
- 1 Cup Chia Seeds (save for later!)
- 1.5 Cups of Olive Oil
- 1 Cup of Maple Syrup
- 2-3 tiny scoops ($\frac{1}{8}$ tsp) of Pure Stevia Powder (optional)

Preparation

1. In a large roasting pan, add Oats, Cheerios, Hemp Seeds, Sunflower and Pumpkin seeds, Cinnamon, and Coconut Sugar.
2. Gently stir and toss together.
3. In a separate bowl, stir together the Olive Oil, Maple Syrup and Stevia.
4. Pour the liquids over the oat mixture and stir together until everything is wet.
5. Bake the granola in the oven at 350F for 45-55 minutes, stirring every 10-15 minutes. Watch carefully as the granola will easily burn in the last few minutes of baking.
6. When the granola is golden brown, remove it from the oven and add the Chia Seeds. The granola will continue to crisp up as it cools. Top it with Raisins, Bananas, Berries, Yogurt or Milk.

Tips

Carefully stir every 10 minutes to avoid burning!

The granola can also be split into two pans, making the baking time shorter.