# Vegan Homemade Granola

## Description

*Crunchy, nutty, and slightly sweet, this homemade vegan granola is the perfect addition to your morning routine. Packed with wholesome ingredients like oats, nuts, seeds, and natural sweeteners, this granola is easy to make and customizable to your taste. Enjoy it with plant-based yogurt, sprinkled over smoothie bowls, or simply by the handful as a nutritious snack!*

## Ingredients:

- 3 cups rolled oats
- 1 cup chopped nuts (almonds, pecans, or walnuts)
- ½ cup seeds (pumpkin or sunflower seeds)
- ½ cup shredded coconut (optional)
- ½ cup dried fruit (raisins, cranberries, or chopped dates)
- ⅓ cup maple syrup or agave nectar
- ¼ cup coconut oil, melted
- 1 teaspoon vanilla extract
- 1 teaspoon cinnamon
- ¼ teaspoon salt

# Instructions:

1. **Preheat & Prepare**: Preheat your oven to 325°F (163°C) and line a baking sheet with parchment paper.

2. **Mix Dry Ingredients**: In a large bowl, combine oats, nuts, seeds, coconut, cinnamon, and salt.

3. **Add Wet Ingredients**: In a small bowl, whisk together maple syrup, melted coconut oil, and vanilla extract. Pour over the dry ingredients and mix well to coat evenly.

4. **Bake**: Spread the mixture evenly onto the prepared baking sheet and bake for 20-25 minutes, stirring halfway through to ensure even toasting.

5. **Cool & Add Dried Fruit**: Remove from the oven and let the granola cool completely before stirring in dried fruit.

6. **Store & Enjoy**: Store in an airtight container at room temperature for up to 2 weeks.