

# Paleo Cinnamon Granola

*Contributed By:* Ricky Rashcke

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1½ cups raw sunflower seeds	1 tbsp cinnamon
1½ cups slivered almonds or chopped almonds	1 tsp salt
1 cup finely shredded coconut	6 tbsp almond butter
1 cup coconut shreds	½ cup + 2 tbsp honey
¼ cup coconut flour	2 tbsp coconut oil, melted
1 cup raisins	

Preheat oven to 300F and line a sheet tray with parchment paper.

In a large bowl, combine sunflower seeds, almonds, both coconuts, coconut flour, raisins, cinnamon and salt. Mix together.

Add the almond butter, honey, and coconut oil and stir until fully combined.

Dump onto sheet tray and spread out evenly.

Bake for 25 minutes for soft granola and 30-32 for crunchy.

If you want large chunks, stir quickly after removing, then press it all down with a spatula and let fully cool. Break into large chunks. If you don't want chunks, stir regularly while it cools.

Store in airtight container.

*Yield:* 7 cups