



Candle Café Granola Recipe

1 cup steel-cut oats
½ cup rolled oats
¼ cup slivered almonds
¾ cup coarsely chopped walnuts
¼ cup raw sunflower seeds
¼ cup maple syrup
¼ cup safflower or cocoanut oil or canola oil
1 tablespoon vanilla extract
¼ teaspoon sea salt

½ cup raisins
¼ cup unsweetened shredded cocoanut

Optional ingredients: ¼ cup wheat germ, ¼ cup flax seed meal

Directions:

- 1) Preheat oven the 350 degrees F.
- 2) Combine the first nine ingredients (include any optional ingredients but not the raisins and cocoanut) in a large bowl.
- 3) Spread the mixed ingredients on a baking sheet (or two sheets if they are small) and place in the pre-heated oven. It is better if the granola is thinner rather than thicker on the baking sheet(s), because it will toast better if thinner.
- 4) Stir the mixture every 5 minutes until 20 minutes have passed.
- 5) Remove the toasted granola from the oven and let cool.
- 6) Transfer the cooled granola mixture to a bowl, add the raisins and cocoanut and mix thoroughly.
- 7) Place the finished granola in an air-tight plastic bag. It will keep for one month (if you can avoid the temptation to eat it).

Modified slightly from a recipe in *The Candle Café Cookbook*.