
Pistachio Granola 🌱 Vegan & Gluten-Free

Cook Time: 0 min

prep Time: 0 min

total Time: 0 min

servings: 0

Ingredients:

- 3/4 cup rolled oats
- 1/4 cup ground oats
- 1/2 cup buckwheat groats
- 1/4 cup pumpkin seeds
- 1/4 cup sunflower seeds
- 1/2 cup coconut chips
- 1/2 cup pistachios, chopped
- 1/2 teaspoons salt
- 1/4 teaspoon cinnamon
- 1/4 teaspoon cardamom
- 2 tablespoons date sugar
- 1/3 cup maple syrup
- 1/3 cup olive oil

Instructions:

1. Pre-heat your oven to 300F OR 150C. Prepare a baking sheet with parchment paper.
2. Mix all the dry ingredients together in a medium bowl. Pour over the maple syrup and olive oil and mix well.
3. Transfer the mixture to the prepared baking sheet. Spread evenly and press down firmly to get chunks after baking.
4. Bake for 30-40 mins. Cool on a rack until it completely cools down. Break into chunks and store in an airtight container in the fridge.