



Paleo Granola coco cups

4 servings
40 minutes

Ingredients

- 1/2 cup Slivered Almonds
- 1/2 cup Sunflower Seeds
- 1/4 cup Pumpkin Seeds
- 1/2 cup Unsweetened Coconut Flakes
- 1 tbsp Coconut Oil (melted)
- 2 tbsps Maple Syrup
- 2 tbsps Chia Seeds
- 2 tsps Cinnamon
- 2 tsps Vanilla Extract
- 1 cup Unsweetened Coconut Yogurt
- 1 cup Strawberries

Directions

- 1 Preheat the oven to 180°C. Line a large baking sheet with baking paper.
- 2 Combine all ingredients except coconut yoghurt together in a large mixing bowl. Mix very well until all ingredients are evenly distributed. Using your hands works best! Spread the mixture evenly across the baking sheet.
- 3 Bake for 30 minutes, giving a stir at the 15 minute mark.
- 4 Remove from oven and let cool completely. Once cool, transfer into an air tight container.
- 5 Add to a bowl, layer with coconut yogurt and fresh strawberries for a quick and easy breakfast. Enjoy!