

## Epic Seedy Granola

from Eating Out Loud by Eden Grinshpan

1 cup unsweetened coconut flakes

½ cup sunflower seeds

½ cup pumpkin seeds

½ cup sesame seeds

¼ cup poppy seeds

¼ cup flaxseeds

½ cup maple syrup

2 TB coconut oil, melted

2 TB tahini paste

1 Tsp. kosher salt

½ Tsp. vanilla extract

½ cup dried fruit (optional) such as cherries, apricots, currants or raisins) roughly chopped

1. Preheat oven to 350° F. Line a baking sheet with parchment paper or silicone mat.
2. In a large bowl, combine the coconut flakes, all the seeds, coconut oil, tahini, salt and vanilla. Mix thoroughly with a spatula to make sure the mixture is well coated and spread the mixture evenly on the prepared sheet pan. Bake until the mixture is deep golden brown and smells nice and toasty, about 35 minutes, making sure to mix it every 10 minutes or so to prevent burning. If you're using a silicone mat, try to keep the ingredients on it or it will stick to the pan.
3. Remove the pan from the oven and allow the granola to cool before tossing it with the dried fruit if using and store in an airtight container at room temperature for up to two weeks.
4. Eden likes to serve this with Orange Blossom yogurt. It's delicious on any yogurt or as an (addictive) snack.