



Simple | Healthy | Delicious

Buckwheat Granola

INGREDIENTS

1-1/2 cups soaked Nature's Earthly Choice buckwheat

3 cups Nature's Earthly Choice quinoa – toasted

4 tbsp coconut oil, melted

25-30 drops vanilla stevia

1 heaping tbsp. ground Nature's Earthly Choice chia seeds mixed with 1/3 cup water

1 tsp cinnamon

Pinch of salt



DIRECTIONS:

1. Preheat oven to 325 F. Bake toasted buckwheat for about 20 minutes on a parchment lined baking sheet (to dry out a bit) unless you didn't soak yours.
2. Combine buckwheat, quinoa puffs, salt and cinnamon in a medium bowl. Make chia mixture, mix in stevia and coconut oil. Mix into dry mixture. Spread on a parchment lined baking sheet. Bake for 40 min, stirring around periodically to prevent burning.
Makes enough granola for 4 bowls of cereal.