



# Keto Granola Clusters Recipe

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This keto granola has all the crunchy clusters you crave, with none of the grains or sugar. It makes a healthy low carb breakfast or an easy on-the-go snack. Sweet and crispy!

Course                      Snack

Cuisine	American
Keyword	granola clusters, keto granola
Prep Time	20 minutes
Cook Time	25 minutes
Total Time	45 minutes
Servings	8 servings
Calories	314kcal

## Ingredients

- 1 cup pecan halves
- 1 cup flaked coconut
- ½ cup almonds
- ½ cup pumpkin seeds
- ½ teaspoon salt
- ⅓ cup butter
- ¼ cup Swerve Brown
- ¼ cup powdered Swerve Sweetener
- ½ teaspoon vanilla extract or maple extract

## Instructions

1. Preheat the oven to 300°F and line a large baking sheet with parchment paper.
2. In a food processor, combine the pecans, coconut, almonds, pumpkin seeds, and salt. Process until the mixture resembles coarse crumbs. A few larger pieces are okay.
3. In a large saucepan over low heat, combine the butter and sweeteners. Whisk until the butter is melted and the sweeteners are mostly dissolved. Remove from heat and stir in the vanilla extract.
4. Stir in the nut mixture into the butter mixture until well combined. Transfer the mixture to the prepared baking pan and spread out evenly. Top with waxed paper or parchment and press down firmly and evenly to a uniform thickness.
5. Bake 20 to 30 minutes, until golden brown. Remove and let cool completely, then break into large chunks with your hands.
6. Store on the counter in an airtight container for up to a week.

## Nutrition

Serving: 64g per serving | Calories: 314kcal | Carbohydrates: 6.5g | Protein: 6.2g | Fat: 29.7g | Fiber: 3.7g

Way I make it – 1/4 cup butter vs 1/3 cup  
Omit 1/4 cup powdered sweetener  
Use vanilla extract  
Bake 20 min  
Store in Quart ziplock in fridge

