| LC-Granola C | ereal® | |
|--|--|------------------------------|
| Diabetic Friendly Gluten Free | Paleo Ketogenic LCHF Friendly | Foods For Low Carb Living |
| | | er Serving % Daily Value* |

Nutrition Facts

Serving Size 13.3 tsp (35g) (2/3 cups prepared granola cereal) Servings per container 8 Amount Per Serving

Calories 166 Calories from Fat 72



| | | %Daily V | alue* |
|-------------------|-------------|--|-------------|
| Total Fat 8g | 12 % | Total Carbohydrate 19g | 6 % |
| Saturated Fat 0g | 0% | Dietary Fiber 18g | 72 % |
| Trans Fat 0g | | Sugars 0g | 0 % |
| Cholesterol Og | 0% | Protein 4.5g | 9 % |
| Sodium 9mg | 0% | Net Carbs 1g | |
| *Percent daily va | alues are | based on a 2000 calorie diet. | |
| | | eed, organic chopped flax seed mea rains, inulin (chicory root) fiber, oat fibe | |

Ingredients: Organic cracked flax seed, organic chopped flax seed meal, salvia hispanica L. milled chia seed grains, inulin (chicory root) fiber, oat fiber, digestion resistant polydextrose fiber, organic stevia rebaudiana leaf natural herbal extracts, and natural luo han guo monk fruit.

Allergen Warning: Processed in a facility that uses wheat gluten and nuts

Net Wt. 9.87 oz. (280g) Approx. 2 ¼ cups

Makes Over 5 Cups of Granola Cereal







Preparation: Preheat oven to 350° F. Place entire bag of LC-Granola Cereal Mix in a large mixing bowl. Add 1 cup of water and ¹/₄ cup of melted coconut oil (or other oil) and 1-2 tsp of vanilla extract. On a cookie sheet, spread mixture onto parchment paper. Place some plastic wrap on top and press down, by hand or rolling pin, until mixture is no thicker than 1/4". Remove plastic wrap and bake for 35-40 min until browned. While still warm, slice using a pizza wheel or breakup by hand into chunks as desired. Allow to cool completely uncovered before placing in a container or into a bowl with our low carb milk mix, or a mixture of water and heavy whipping cream. Makes a great snack or trail mix too! Make ahead for convenience, freezes well.

www.HoldTheCarbs.com