Homemade Honey Roasted Almonds

4 cups sliced almonds

1 tablespoon coconut oil

3 tablespoons honey

½ teaspoon flaky sea salt\*, Or regular table salt

Preheat oven to 350˚F. Line a sheet pan with foil or parchment paper for easy clean up. Add almonds to prepared pan.

Combine coconut oil and honey in a small microwave-safe bowl. Place in microwave and cook on high power for 30 seconds. Drizzle mixture over almonds and stir gently to coat.

Place in oven and roast for 15-20 minutes or until golden brown, stirring gently to redistribute every 5 minutes. Be aware it can burn easy so watch close!

Remove from oven, sprinkle with a bit more sea salt (to taste) and stir gently. Allow to cool completely on pan. Store in an airtight container for 2-3 days or in the freezer for 4-5 weeks.

Add to your salads or cereals... Or just enjoy them by the hand full!