



Toasty Granola

Prep Time: 5 mins Cook Time: 25 min Serves: 12

Ingredients:

- 3 cups rolled oats
- 2/3 cup unsalted seeds, like sunflower and pumpkin
- 1/8 tsp salt
- 1/2 tsp cinnamon
- 4 Tbsp olive oil
- 3 Tbsp honey
- 1/2 tsp vanilla extract

Instructions:

1. Preheat oven to 325°F.
2. Combine oats, seeds, salt and cinnamon in a large bowl and set aside.
3. Combine oil, honey and vanilla in another, smaller bowl and stir to combine.
4. Mix the wet ingredients into the dry ingredients.
5. Spread the mixture onto a baking sheet lined with parchment paper.
6. Bake for 20 minutes or until golden brown.
7. Remove from the oven and allow to cool completely.

Add your favorite dried fruits to the pan right after it comes out of the oven.

Try Peanut butter Granola by stirring in 1/4 cup to the wet mixture before combining.

