

HOMEMADE GRANOLA

with Pecans, Hazelnuts, Pepitas and Almonds

INGREDIENTS

Prep Time: 20-30 Minutes

Servings: 6

1 1/2 cups Oatmeal
1/2 cup Pecans, chopped
1/2 cup Hazelnuts, chopped
1/4 cup Sliced, Skin-on Almonds
1/4 cup Pepitas
1 teaspoon Cinnamon
Pinch Salt
1 teaspoon Vanilla
1/4 cup + 2 Tablespoons Maple Syrup
2 tablespoons Olive Oil or Vegetable Oil
Demerara Sugar for sprinkling, optional
Extra Cinnamon for sprinkling, optional

DIRECTIONS

1. In a large bowl, toss together the oatmeal, pecans, hazelnuts, almonds, pepitas and cinnamon. Drizzle over the vanilla, maple syrup and oil and toss until evenly coated.
2. Spread mixture out over a sheet pan and sprinkle lightly with demerara sugar and extra cinnamon. Bake at 350F for 10-15 minutes until golden brown. Cool completely before packaging.

