

Almond Maple Granola

Notes:

This granola is great with fresh seasonal fruit and milk or yogurt. I substitute any seeds (flax) or nuts (pecan, walnut, pine, macadamia) that I have at home. Sometimes I also add toasted coconut. I also use other flaked grains in combination or instead of the oats (barley, kamut or 7-grain flakes).

3 ½ cups oats

½ cup each: sesame seeds, sunflower seeds, pumpkin seeds,
chopped almonds

½ cup each: unsalted butter, maple syrup

½ teaspoon kosher salt

½ teaspoon cinnamon

1 tablespoon nut butter (almond, sesame, etc.)

1 teaspoon vanilla

¼ teaspoon almond extract

Preheat oven to 325 degrees.

Combine oats, seeds, and nuts in large bowl. Set aside.

Place butter, syrup, cinnamon, salt, and nut butter in small saucepan and melt over low heat. No need to boil. Remove from heat and stir in vanilla and almond extract.

Add wet mixture to dry ingredients and stir to coat evenly.

Spread granola onto sheetpan and bake until dry, about 30 minutes.