

**GLUTEN FREE**

# Maple Almond Granola

*Here is an easy recipe I make at home for my family. It's really easy, gluten free, cost effective and just plain DELICIOUS!*

## Gather:

1. Ingredients
2. 250° Pre-Heated Oven
3. Large Mixing Bowl
4. Measuring Spoons and Cup
5. 2 qt Sauce Pan
6. Baking Tray
7. Kitchen Spoon for Mixing
8. Air Tight Storage container

<u>Measure</u>	<u>Ingredients</u>
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### Dry Mix

3 Cups	G-Free Rolled Oats
1/2 Cup	Raw Sliced Almonds
1/2 Cup	Raw Pumpkin Seeds
1/2 Cup	Raw Sunflower Seeds

### Wet Mix

1/2 Cup	Brown Sugar
1/2 Cup	Maple Syrup
1/2 TSP	Kosher/Sea Salt
1 TSP	Orange Zest Minced
1 TSP	Lime Zest Minced
1 TSP	Lemon Zest Minced
1/4 Cup	Vegetable Oil

### Finishing Mix

1/2 Cup	Raisins
1/2 Cup	Dry Dates Diced



## Method: Pre-Heat oven to 250°

1. Place all dry mix ingredients in large bowl and blend well.
2. Place all wet mix ingredients in small sauce pan, mix well, bring to simmer until brown sugar dissolves. Mix hot wet mix into bowl with dry mix, blend well.
3. Pour mixture onto baking tray, place tray in pre-heated oven for 1 hour. Stir every 15 minutes. Remove from oven and cool.
4. Blend cooled granola with finishing mixture.
5. Store in a sealed container, in a cool dry place for up to 30 days.
6. Serve with milk or yogurt.