

Vanilla Maple Almond Granola

Prep Time: 15 minutes

Cook Time: 40 minutes

Total time: 55 minutes

Yield: 5 cups

Ingredients

- 3 cups old fashioned rolled oats
- ½ cup almond flour (for nut free can substitute with 3 tablespoons flaxseed meal)
- ¼ cup whole wheat flour
- ½ teaspoon salt
- 2 tablespoons chia seeds
- ¼ cup neutral tasting oil of choice or melted coconut oil
- 1/3 cup pure maple syrup
- 1 teaspoon vanilla extract

Instructions

1. Preheat oven to 300 degrees Fahrenheit. Line 9 x 13 inch baking pan with parchment paper. Set aside.
2. In a large bowl, toss together oats, flaxseed meal, whole wheat flour, salt, and chia seed. Mix well and set aside.
3. Combine oil, maple syrup, and vanilla extract in separate bowl.
4. Pour wet mixture (oil/maple syrup/vanilla extract) over rolled oat mixture. Mix well so entire oat mixture is moist.
5. Press into prepared baking pan, flattening the top so it is perfectly even.
6. Bake for 40 minutes, rotating the pan every 10 minutes. Remove from heat and let cool for 10 minutes. Break into clusters. Enjoy!

Nutrition Information for ½ cup serving of granola

Calories: 334 cal.

Fat: 15g

Fiber: 7g

Sugar: 13g

Recipe adapted from sallysbakingaddiction.com "Maple Almond Granola Clusters"