

Our Family Granola

"...it sticks together"

*Hearty and nutty
with a little sweetness & **lots** of clusters!*

Ingredients

- 1/4 cup maple syrup
- 1/3 cup packed brown sugar
- 4 tsp vanilla extract
- 1/2 tsp salt
- 1/4 cup vegetable oil
- 1/4 cup honey
- 1/3 cup creamy unsalted almond butter
- 1/4 cup butter
- 4 1/2 -5 cups old fashioned rolled oats
- 1 cup unsalted almonds (raw or roasted), chopped coarse
- 1/2 cup unsalted sunflower seeds (raw or roasted)
- (add another 1/2 cup unsalted chopped nuts or seeds of choice: pecans/walnuts/chia seeds - OPTIONAL)*
- 1 cup raisins
- 1/2 cup Trader Joe's dried sweetened orange slices, chopped into pieces *(or: mango/cranberries/apricots)*



Instructions

- Preheat oven to 325 degrees.
- Line a baking sheet (approx. 9 x 13)* with parchment or foil & nonstick spray.
- Melt butter, almond butter & honey over low heat & combine. Remove from heat.
- Whisk maple syrup, brown sugar, vanilla & salt into a large bowl.
- Whisk in oil.
- Whisk in blend of butter/almond butter/honey.
- Gradually stir in all the oats and nuts until combined and coated.
- Transfer the mixture onto the baking sheet.
- Spread evenly and compactly, pressing down mixture with a stiff metal spatula.*
- Bake 35-40 minutes until lightly toasted, rotating pan once halfway through.
- Remove from oven and cool on wire rack for **1 hour** to set.
- Break granola into clusters.
- Fold in dried fruit.

ENJOY!

*** NOTE: If you are using a larger baking sheet:**

Do NOT spread the granola all the way to the edge of the pan or it will be too thin/crispy & may not hold together after baking.



I didn't set out to make **Our Family Granola** a tribute to [Trader Joe's](#), but that's where I found many of the delicious products that went into this recipe.

