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

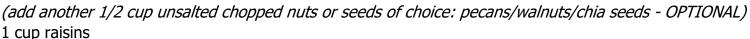
1/3 cup creamy unsalted almond butter

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4 ½ -5 cups old fashioned rolled oats

1 cup unsalted almonds (raw or roasted), chopped coarse

1/2 cup unsalted sunflower seeds (raw or roasted)



1/2 cup Trader Joe's dried sweetened orange slices, chopped into pieces (or: mango/cranberries/apricots)



Preheat oven to 325 degrees.

Line a baking sheet (approx. 9×13)* 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 stuff 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 <u>Trader Joe's</u>, but that's where I found many of the delicious products that went into this recipe.













