

Peanut Butter Granola

Ingredients:

- 3 cups rolled quick oats
- 1/2 cup - 1 cup nuts or seeds of choice (almonds, cashews, pumpkin seeds, etc)
- 1 teaspoon cinnamon
- 1/3 cup natural peanut butter
- 3 tablespoons butter
- 1/3-1/2 cup maple syrup or honey
- 1/2 to 1 teaspoon salt
- 2 teaspoons vanilla extract
- 3/4 cup dried fruit of choice or omit (cranraisins, kiwis, coconut, etc)

Preparation:

1. Preheat oven to 325° F & spray baking sheet.
2. In large bowl, add rolled oats, nuts (and seeds if using), & cinnamon. Mix it up to combine.
3. In a saucepan over medium heat, add the peanut butter, butter, maple syrup, salt and vanilla. Heat, stirring until melted down and combined. You can also do this in the microwave at 30 second intervals, stirring in between.
4. Pour the PB mixture over oats and stir to combine. If still dry, add more sweetener until well coated
5. Pour oats onto a prepared baking sheet & bake for ~25 minutes or until a little golden and toasty.
6. Take granola out of the oven & give it a stir to break it up. If you want bigger chunks of granola, don't stir too much!
7. Sprinkle the granola with the dried fruit & bake again for ~5 minutes.
8. Remove granola from oven & allow to cool at room temperature completely.
9. Store at room temperature in an airtight container for up to a month!

