



Maple Nut Granola

Prep Time: 5 minutes

Cook Time: 25 - 35 minutes

Servings: approximately 6 cups of granola

Ingredients:

- 4 cups Old-Fashioned Oats
- 1 cups Pecans or Almonds
- ½ cup Pumpkin Seeds
- ¼ cup Chia Seeds
- ½ tsp Nutmeg
- 1/4 tsp salt
- ½ cup melted butter
- ½ cup Real Maple Syrup

Instructions:

1. Chop the nuts
2. Mix all the dry ingredients
3. Whisk the butter and the Maple Syrup and stir it into the dry ingredients.

4. Spread out on a baking tray and bake at 325.
5. After 15 minutes, carefully stir the granola on the tray. Then stir every 5 minutes.
6. Bake until nicely browned and toasty – approx. 35 minutes