

HOMEMADE GRANOLA

Makes about 10 cups

4 cups rolled oats
1 cup pumpkin seeds
1 cup sunflower seeds
½ cup sesame seeds
1 cup almonds, chopped
½ cup olive oil (extra virgin, first cold pressed, and organic)
¼ cup raw agave nectar
¼ cup maple syrup
¼ cup orange juice
2 teaspoon vanilla extract
¾ teaspoon cinnamon
Pinch Celtic sea salt

Preheat the oven to 300°F.

In a large bowl, mix oats, seeds and almonds.

In a small bowl, mix olive oil, agave nectar, maple syrup, orange juice, vanilla, cinnamon and salt.

Pour liquid over dry ingredients and mix well.

Spread the mixture on a tray and bake for 60 minutes. Turn granola every 15 minutes.

Stored in airtight container, it will stay fresh for several months.

Serving Suggestions: Use as a topping on fresh fruit, oatmeal and pudding. It also makes a great snacks.

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