



Sparkle Kitchen

Martin's Favorite Granola

Ingredients

- 3 cups rolled oats (gluten-free)
- 1/2 cup sunflower seeds
- 1/2 cup almonds, chopped
- 2/3 cup dried cranberries
- 1 cup gluten free baking mix (we used Bob's Red Mill)
- 1/2 tsp cinnamon
- 1/8 tsp sea salt
- 1/3 cup cold-pressed vegetable oil
- 1/3 cup maple syrup
- 1/4 cup almond milk
- 1 tsp vanilla

Directions

In a large bowl, thoroughly mix oats, sunflower seeds, almonds, cranberries, flour, salt and cinnamon. In a second bowl, combine oil, maple syrup, almond milk, and vanilla. Slowly add the wet ingredients to the dry, mixing to combine. Line a large baking sheet or shallow baking dish with parchment paper and spread the mixture in a thin layer. Bake at 300° for 45 minutes to an hour, turning every 15 minutes to ensure even toasting.

Serve with yogurt or milk, and fresh fruit to top!