

## **Granola**

Recipe can be made in advance and kept frozen for up to two months.

3 cups rolled oats  
3/4 cup sliced almonds  
2 tsp ground cinnamon  
1/4 tsp salt (sea)  
1/2 cup maple syrup or agave  
2 tbs canola oil  
1 tsp pure vanilla extract  
1 cup raisins (or other fruit of your choice)

Preheat oven to 325 degrees. Line a large baking sheet with parchment paper or Silpat.

In a large bowl, combine oats, almonds, cinnamon and salt....mix with large spoon. Add maple syrup, oil and vanilla and stir until oats are evenly coated. Spread the mixture onto the prepared baking sheet and bake for 30 - 40 minutes, turning occasionally with a spatula. Remove from oven, let cool completely and mix in raisins.

Enjoy!!!