



## Almond Butter Granola

6 servings  
30 minutes

### Ingredients

1/2 cup All Natural Almond Butter  
1/4 cup Maple Syrup  
1 tsp Vanilla Extract  
1/8 tsp Sea Salt (optional)  
2 cups Oats (rolled)

### Directions

- 1 Preheat your oven to 300°F (148°C) and line a baking sheet with parchment paper.
- 2 In a large pot over medium-low heat, add the almond butter and maple syrup. Stir together and continue to heat until warm and smooth. Then stir in the vanilla and salt, if using.
- 3 Remove the pot from the heat and stir in the oats. Mix until the oats are well coated in the almond butter mixture. The mixture should be fairly dry and crumbly. Transfer the oat mixture to the prepared baking sheet and press it into one even layer.
- 4 Bake for 20 to 22 minutes, flipping the granola half way through, being sure to press down into an even layer again after flipping.
- 5 Let it cool completely before breaking it into clusters. It will harden as it cools. Enjoy!

### Notes

**Leftovers:** Refrigerate in an airtight container for up to seven days.

**Serving Size:** One serving is approximately 1/2 cup.

**Nut-Free:** Use a seed butter instead.

**More Flavor:** Add cinnamon.

**Additional Toppings:** Stir chocolate chips or chopped peanuts into the cooled granola.

**No Maple Syrup:** Use honey instead.