



Apple Pie Granola

Makes 5 cups

Ingredients

- 3 cups whole grain rolled oats
- 1 cup sliced or chopped whole almonds
- ¼ cup ground flax seeds (meal)
- 2 ½ teaspoons pumpkin pie spice
- ⅛ teaspoon kosher salt
- 1 large apple, cut into small dice
- ⅓ cup coconut oil
- ⅓ cup maple syrup
- ½ cup unsweetened applesauce
- 1 teaspoon pure vanilla extract
- 2 tablespoons brown sugar

Steps

1. Preheat oven to 325°F.
 2. In a large bowl combine oats, almonds, ground flax seed, pumpkin pie spice, salt and apple.
 3. In a large measuring cup measure the coconut oil, then maple syrup followed by the applesauce, vanilla extract and brown sugar. Whisk well.
 4. Pour the oil-syrup mixture over the oat mixture and stir well ensuring all the oats are covered with the oil-syrup. Spread the mixture out evenly onto a baking sheet pan (or lasagna pan) and bake for 20 minutes. Using a spatula, carefully stir granola and spread it out again. Bake for another 20 minutes. Again, stir the mixture and lower the temperature to 300°F and continue to bake for another 15 minutes. Turn oven off and leave granola in for another 20 minutes. Remove from oven and let it fully cool on the sheet pan.
 5. Remove granola from pan into jars or a large airtight container. It can keep for two weeks. If granola seems a bit soggy, toast it up in the oven before enjoying.
- It's perfect on yogurt or with your favorite milk as a delicious breakfast treat.