

SMITH FAMILY FARM

Nashville, MI



Gluten Free Maple Granola

25 minutes prep time

2.5 hours total time

Ingredients:

1 1/2 Cups Pure Maple Syrup (available from our online farm store)

4 Cups Rolled Oats (Gluten Free makes the recipe entirely Gluten Free)

1 1/2 Cups Walnuts (coarsely chopped)

1 1/2 Cups Pecans (coarsely chopped, Almonds can be substituted)

1 Teaspoon Ground Cinnamon

1 Teaspoon Ground Nutmeg

1/2 Teaspoon Kosher Salt

1/3 Cup Coconut Oil

2 1/2 Teaspoons Vanilla Extract

-Preheat the oven to 250 degrees. Measure the coconut oil in a pyrex type glass container and place in the oven to melt to a liquid (while you combine other ingredients). In a large bowl, combine the oats, walnuts, pecans/almonds, cinnamon, nutmeg and salt. Mix well.

-In a separate bowl, combine the maple syrup (room temperature), vanilla extract and liquid coconut oil. Pour the stirred liquid into the larger bowl with the dry ingredients. Mix well with your hands or a stiff spatula. It will be messy, but your hands are the best tool for thoroughly combining all ingredients.

-Transfer to a rimmed 13x18 baking sheet lined with parchment paper. Pat the mixture down in an even layer, but not higher than the rim of the pan.

-Bake for 75 minutes, then remove from the oven and flip in large chunks with a large metal spatula. Return to the oven and bake for about another 60 minutes until completely dry and golden brown. Once cooled, store in a tightly sealed container for up to two weeks.

(modified from the original recipe by Blue Bottle Coffee Company)

Ben & Kim Smith

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