

Peanut Butter Granola

6 SERVINGS 30 MINUTES



INGREDIENTS

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

DIRECTIONS

- 01 Preheat your oven to 300°F (148°C) and line a baking sheet with parchment paper.
- 02 In a large pot over medium-low heat, add the peanut butter and maple syrup. Stir together and continue to heat until warm and smooth. Then stir in the vanilla and salt, if using.
- 03 Remove the pot from the heat and stir in the oats. Mix until the oats are well coated in the peanut 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.
- 04 Bake for 20 to 22 minutes, flipping the granola half way through, being sure to press down into an even layer again after flipping.
- 05 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.