

# Almond Pepita Granola with Raisins



Making homemade granola is a great way to control the calories, fat, and added sugar and it's quick and easy to do. The flavor possibilities are also endless!

<b>YIELD</b> <b>ABOUT 3 CUPS</b>	<b>PREP TIME</b> <b>15 MIN</b>	<b>TOTAL TIME</b> <b>40 MIN</b>
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## INGREDIENTS

1 cup	Old Fashioned Rolled Oats
¼ cup	Pumpkin Seeds (Pepitas)
¼ cup	Almonds, sliced, unsalted
1 Tbsp + 1 tsp	Olive Oil
1 tsp	Vanilla Extract
2 Tbsp	Honey
¼ tsp	Cinnamon, ground
⅛ tsp	Kosher Salt
⅛ tsp	Cayenne Pepper (optional)
¼ cup	Raisins

## CHEF'S NOTES

Any type of nut or seed does the trick with this recipe! Try adding chia or flax seeds for extra omega-3s and fiber.

Granola makes a great crunchy snack on its own or is perfect layered with yogurt and fruit for a healthy breakfast.

Store in an airtight container in a cool place for up to two weeks.

## DIRECTIONS

1. Gather all necessary equipment and ingredients. Preheat oven to 350°F. Line a large baking sheet with parchment paper or spray with nonstick cooking spray.
2. In a medium bowl, combine the oats, pumpkin seeds and almonds.
3. In a small bowl, combine the olive oil, vanilla, honey and spices. Stir until combined. Pour the liquid mixture over the oat mixture. Mix well, until all of the oats are coated.
4. Spread the mixture onto the parchment lined baking sheet in one even layer. Bake in the oven for 15 minutes, mixing the granola halfway through the cooking process. Remove from oven and allow to cool before mixing in the raisins.



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