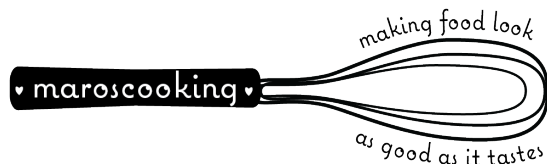


# Claremont Lane Mixed Berry and Nut Granola

## Ingredients:

- 3 c extra thick oatmeal (I always use Bob's Red Mill)
- 1 c pistachio pieces
- 1 c whole almonds
- ½ c pumpkin seeds
- 1½ c mixed dried berries  
(Trader Joe's)
- 2 tsp almond extract
- 3 tsp pumpkin pie spice
- ⅓ c pure coconut oil
- ¼ c maple syrup
- ¼ c brown sugar



## Directions:

1. Preheat oven to 300° F and line a large, rimmed baking sheet with parchment paper.
2. In a mixing bowl, combine oatmeal, nuts and spices.
3. In a small saucepan, combine coconut oil, brown sugar and maple syrup until sugar is dissolved. Remove from heat and add almond extract.
4. Pour liquid into dry ingredients to combine and coat mixture thoroughly.
5. Spread Granola out on sheet in a thin, even layer.
6. Bake in oven for about 35-40 minutes until golden. Remove from oven and allow to cool completely.
7. Break into pieces and store in jar or container with tightly closed lid for up to 2 weeks.