



Simple | Healthy | Delicious

## Apple Pie Teff Granola

### INGREDIENTS

2 cups old-fashioned oats
½ cup Nature's Earthly Choice Teff
¼ cup flax seeds
1 medium apple, diced
1 teaspoon cinnamon
½ teaspoon nutmeg
2 teaspoons apple pie spice
1 tablespoon pure vanilla extract
½ cup maple syrup
2 tablespoons olive oil
½ cup apple sauce
Butter or olive oil for greasing



### DIRECTIONS:

1. Pre-heat the oven to 350 degrees Fahrenheit. In a large bowl, combine the oats, teff, flax seeds, apple, cinnamon, nutmeg, and apple pie spice. Mix until the apples are completely coated.
2. In a separate bowl, combine the vanilla, honey, and olive oil. Add to the oat mixture and mix well.
3. Add the apple sauce and stir until completely combined.
4. Spread the oat mixture on a greased baking sheet. Bake for 15 to 20 minutes or until toasted, tossing halfway; the granola will harden as it cools. Store in an air-tight container.