



Simple | Healthy | Delicious

## Peanut Butter & Jelly Granola

### INGREDIENTS

2 cups old-fashioned oats
½ cup Nature's Earthly Choice™ Peanut Powder
1 teaspoon ground cinnamon
½ cup honey or maple syrup
3 tablespoons olive oil
1 tablespoon pure vanilla extract
½ cup jelly of choice
¾ cup raisins or dried cranberries
Butter or olive oil for greasing



### DIRECTIONS:

1. Pre-heat the oven to 350 degrees Fahrenheit. In a large bowl, combine the oats, peanut powder, and cinnamon. For a stronger peanut flavor, feel free to add more peanut powder.
2. In a separate bowl, combine the honey, olive oil, and vanilla extract. Drizzle over the oat mixture and mix well.
3. Add jelly of choice and stir until thoroughly combined.
4. Transfer the oat mixture onto a greased baking sheet, making sure to spread it in an even layer. Bake for 15 minutes or until toasted, tossing halfway.
5. Mix in the raisins. As the granola cools, it will harden up and become crunchy.