

## Maple Almond Granola Clusters (GF, VEGAN)

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### Ingredients:

1/2 cup pure maple syrup  
1/3 cup refined coconut oil, melted  
1/4 cup coconut sugar  
1/2 tsp pure vanilla extract  
1/4 tsp sea salt  
3 cups gluten free rolled oats (Bob's Red Mill)  
3/4 cup almond flour  
1/3 cup hemp hearts  
1 cup sliced or slivered almonds

### Instructions:

1. Preheat oven to 300 degrees.
2. Line baking sheet with parchment paper.
3. In a large mixing bowl, whisk together maple syrup, melted coconut oil, coconut sugar, vanilla and sea salt. Mix until smooth and the oil is incorporated with sugar.
4. Add oats, almond flour and hemp hearts. Stir with rubber spatula or large spoon, until well coated.
5. Gently mix in almonds.
6. Spread granola onto prepared baking sheet. Flatten slightly with a rubber spatula.
7. Bake granola for 15 minutes.
8. Rotate pan and bake an additional 15 minutes.
9. Rotate pan a third time and bake 8-10 minutes. Granola should be golden brown.
10. Remove granola from the oven and DO NOT STIR. Place pan on cooling rack to cool completely, about 1 hour.
11. When the granola has cooled, break into clusters.
12. Store in airtight container.

Serves 8-10

Gluten Free  
Vegan

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