

Cinnamon Orange Granola

Ingredients:

- 2 cups rolled oats
- 1 cup rice cereal (optional)
- 1 cup chopped nuts (peanuts, walnuts, almonds or pecans)
- 1/4 cup coconut oil (or vegetable oil)
- 1/3 cup honey or maple syrup
- 1 Tablespoon vanilla extract
- 2 Tablespoons molasses (optional)
- 1/2 cup peanut butter
- 1/2 cup sweetened diced orange peel (I used Paradise Fruit Co.)
- 1 teaspoon cinnamon
- 1/8 teaspoon salt



Directions:

Pre-heat oven to 325 degrees Fahrenheit.

In a large bowl mix the dry ingredients together.

In a separate microwavable safe bowl add the oil, peanut butter, molasses, and honey. Microwave for 1 minute on high then stir. If the ingredients aren't completely melted microwave for additional 30-second intervals until completely melted. Stir in diced orange peel.

Pour the wet ingredients into the bowl with the dry ingredients and stir to thoroughly combine. Spread the mixture onto a prepared baking sheet.

Bake 18-20 minutes. Let cool completely before serving. Store in an air-tight container.