



Simple | Healthy | Delicious

Gluten-Free Granola

INGREDIENTS

6 tablespoons brown rice flour
½ cup gluten-free oat flour (you can grind your own from whole oats)
1 teaspoon lightly flaked sea salt (or kosher salt)
2 tablespoons Nature's Earthly Choice Chia Seeds
¼ cup Nature's Earthly Choice Amaranth
¾ cup Nature's Earthly Choice Super Grain Blend
3 cups gluten-free rolled oats
¼ cup granulated coconut palm sugar
½ cup canola oil
6 tablespoons pure maple syrup
2 tablespoons unsulphured molasses



DIRECTIONS:

1. Preheat oven to 275 degrees. Line a half-sheet (13-inches x 18-inches) rimmed baking sheet with unbleached parchment paper, and set it aside.
2. In a large bowl, place the brown rice flour, oat flour and salt, and whisk to combine well. Add the Chia Seeds, Amaranth, Super Grain Blend, rolled oats and sugar, and mix to combine well (working out any lumps in the sugar). Add the oil, maple syrup, and molasses, and mix to combine well. Make sure all of the grains are coated well with sugar, oil, syrup and molasses.
3. Scrape the mixture onto the prepared baking sheet, and spread into an even layer. Place the center of the preheated oven and bake for 10 minutes. Remove the baking sheet from the oven; stir carefully to redistribute all of the ingredients and return to the oven. Bake for another 10 minutes. Again, remove the baking sheet from the oven; stir carefully to redistribute all of the ingredients and return to the oven. Bake for a final 10 minutes, or until the granola is lightly golden brown all over.
4. Remove the baking sheet from the oven and allow the granola to cool completely, undistributed. Transfer the granola to a lidded glass container, breaking up large chunks into smaller ones. Seal and store at room temperature.