



The secret to being a good cook is to use great ingredients. The secret to being a great cook is to use your ingredients with love. MH

Granola Crunchies

Preheat oven 350°F

1 2/3 cups large flake rolled oats
1/2 cup dark brown sugar
1/3 cup multi grain flour
1/2 teaspoon salt
1/4 teaspoon ground cinnamon
1/2 cup chocolate chips
1/2 cup hazelnuts
1/2 cup unsweetened coconut flakes
1/2 cup pepitas
1/2 cup sesame seeds
1/3 cup almond butter
2 teaspoons pure vanilla extract
6 tablespoons melted butter
1/4 cup wild flower honey
1 tablespoon water

Stir together all the dry ingredients.

In a separate bowl, whisk together the vanilla, melted butter, almond butter, honey and water.

Toss the wet ingredients with the dry until the mixture is evenly moistened.

Spray a muffin tin with baking release spray then fill cups 2/3 full and pat down to form a puck.

Bake the cookies for 20 minutes, until they're brown around the edges.

Cool the cookies in the muffin tin for 10 minutes then carefully lift out using a fork and knife to loosen them.

Store cookies in the refrigerator. They also freeze well.

THE LOVE: The fun thing about these cookies is that you can use whatever combination of nuts, seeds and dried fruit that you like. Be sure to keep the “glue” the same...