



Vanilla Almond Granola

Vanilla almond is hands down my favorite granola flavor and I have noticed it is getting increasingly challenging to find it in stores. I have also found that when I do find it, it tends to be a bit sweet for my taste and the almonds can be suspiciously lacking. The high amount of added sugar is the main downside to store-bought granola, but the whole grain oats and mix of nuts or seeds are wonderful nutrient-dense foods to incorporate into your regular diet. I love to serve this granola with some unsweetened Greek yogurt and fresh or frozen berries (check out the [Strawberry Cinnamon Sauce](#) recipe for a fun twist on fruity yogurt).

Makes about 6 cups

Ingredients:

¼ cup avocado oil (or other neutral-flavored oil)
⅓ cup maple syrup
2 teaspoons vanilla extract or vanilla bean paste
2½ cups rolled oats, divided
2 cups raw whole almonds, roughly chopped
2 tablespoons ground flaxseed
½ teaspoon kosher salt

Directions

1. Heat oven to 300°F. Line a rimmed baking sheet with parchment paper; set aside.
2. In a small bowl, whisk together oil, maple syrup, and vanilla; set aside.
3. Place ½ cup of oats in a food processor. Blend until finely ground into flour.
4. Place oat flour, remaining 2 cups of oats, almonds, and flaxseed into a mixing bowl.
5. Add oil mixture to the oats and toss to coat completely. Spread mixture into an even layer on the prepared pan.
6. Bake for 25 minutes, stir granola and bake for an additional 18-20 minutes or until golden brown.
7. Cool completely on the baking sheet. Store in an airtight container at room temperature.

Tip: You can easily change the flavor of this granola by swapping out different nuts and adding some spices (start with ½-1 teaspoon) like pecans and ground cinnamon or pistachios and lemon zest.