



Crispy Tortilla Granola

Serves 12

Ingredients:

12 each 12" Fry-Ready Tortilla (37184)

3/4 cup Rolled Oats

1/4 cup Almond slivers

1/4 cup Honey

1 Tbsp. Coconut Oil

1/2 tsp. Vanilla Extract

4 Tbsp. Cinnamon sugar mixture

Directions:

1. Toast rolled oats and almond slivers in a pre-heated 300°F oven for approx. 10-12 min. until nutty and slightly toasted.

2. Cut the 12" tortilla into 1-inch pieces and fry at 350°F until golden and crispy.

3. Combine the toasted oats and almonds with the remaining ingredients except the cinnamon sugar.

4. Spread mixture into an even layer on a parchment lined sheet tray and bake at 300°F for 10 min.

5. Dust the granola with cinnamon sugar mixture and let the granola completely cool.

6. Store granola covered at room temperature.