

# MERRY MUESLI - FROM STYLE AT HOME

- 1 cup each: rye, oat, and spelt flaker (we use the flaker attachment to make)**
- ½ cup raw, sliced unsalted almonds**
- ½ cup coarsely chopped walnuts**
- ½ cup unsalted sunflower seeds**
- ¼ cup sesame seeds**
- ¼ cup pumpkin seeds**
- ½ cup raw sugar**
- Pinch of sea salt**
- ½ tsp. cinnamon**
- ¼ cup olive oil**
- ½ vanilla bean, seeds scraped out**
- ¼ cup honey or Xagave**
- ½ cup raisins**
- ½ cup dried cranberries**

**Preheat oven to 300 degrees F.**

**In the Bosch bowl equipped with the dough hook, combine everything from the rye down to the cinnamon and mix lightly and set aside.**

**Meanwhile, place the oil, vanilla bean seeds and honey in a small saucepan over medium-low heat. Heat gently, stirring constantly until the honey or Xagave is dissolved.**

**Pour the liquid coating over the dry ingredients and turn on speed one for about 20 sec. to coat.**

**Spread the mixture onto a large parchment paper-lined baking sheet and bake 30 min. at 300 degrees F. stirring frequently to ensure that the granola bakes evenly. Remove the granola from the oven and sprinkle with raisins and cranberries. Stir to mix and let cool completely before packaging and giving.**

**HEALTHYKITCHENS.COM**