

# Blood Orange & Cinnamon Pear Granola

## INGREDIENTS:

- 3 cups rolled oats
- 1 cup chopped almonds
- 1/4 cup brown sugar
- 1/2 teaspoon maple syrup
- 1/2 teaspoon nutmeg
- 1/3 cup D'Olivo Blood Orange Fused Olive Oil
- 1/4 cup D'Olivo Cinnamon Pear Dark Balsamic Vinegar
- 1 teaspoon vanilla
- 1/2 cup raisins

## DIRECTIONS:

Preheat oven to 300 F.

Combine oats, nuts, sugar, maple syrup, and nutmeg in large bowl. Mix well.

In a small bowl, combine D'Olivo Blood Orange Olive Oil, D'Olivo Cinnamon Pear Dark Balsamic Vinegar, and vanilla. Stir.

Add the liquid ingredients to the dry ingredients. Stir until dry ingredients are well coated.

Spread mixture on cookie sheet. Bake for 30 minutes. Let the mixture cool. Put into storage container, add the raisins, and mix well.

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