



Montana Gluten Free Processors
141 Andrea Dr.
Belgrade MT, 59714
(406) -600-7400
info@montanaglutentfree.com
<http://www.montanaglutentfree.com>

Sugar Free Gluten Free Granola

Ingredients:

8 cups Montana Gluten Free Raw Oatmeal
1 cup Montana Gluten Free Oat Bran
1 cup Stevia
½ c agave (OR honey)
¼ c olive oil or oil of your choice
2 Tbsp vanilla (or maple) flavoring
1 pinch sea salt
Optional: dried fruit, nuts, coconut flakes.

Direction:

- Preheat oven to 350° F .
- Mix Raw Oatmeal and Oat Bran in a large stainless steel bowl
- In a small glass bowl, mix stevia, sea salt, agave, oil, and vanilla.
- Heat stevia mixture in microwave for 30 seconds on medium power. Stir
- Add stevia mixture to Raw Oatmeal mixture.
- Spread evenly on oiled cookie sheet.
- Bake in oven for 5 minutes. Turn granola with metal spatula. Return to oven.
Repeat 3 times or until golden.
- Add any desired dried fruit, nuts, coconut flakes.
- Return to oven for 5 min.
- Remove and spread on clean table to cool.
- Place in plastic zipper bags or containers for storage.

Enjoy!

(Sugar may be used to replace Stevia for regular version)