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NET WT 16 OZ (1 LB) 454g

Chocolate Cherry Granola

MAKES ABOUT 9 CUPS

Made with old-fashioned rolled oats, semisweet chocolate chips, and our Cherry Jammy Bits for a touch of tangy sweetness, this granola makes the perfect quick breakfast or on-the-go snack.

- 3 1/2 cups (312g) old-fashioned rolled oats
- 1/2 cup (57g) stabilized wheat germ
- 1 cup (99g) sliced almonds
- 1/2 cup (71g) raw or toasted sunflower seeds
- 1/4 cup (50g) vegetable oil
- 1/4 teaspoon salt
- 1/2 cup (170g) honey
- 4 to 5 drops almond flavor, optional
- 1 cup (170g) semisweet chocolate chips
- 11/4 cups (230g) Cherry Jammy Bits

DIRECTIONS

Preheat oven to 250°F. Lightly grease a baking sheet, or line with parchment.

Combine oats, wheat germ, almonds, and sunflower seeds. Mix well. In separate bowl, whisk together oil, salt, honey, and almond flavor. Pour over dry mixture, stirring and tossing until well combined.

Spread granola on prepared baking sheet. Bake 90 minutes, stirring every 15 minutes or so.

Remove from the oven and let granola rest 10 minutes, until warm to touch. Transfer to large bowl and mix in chocolate chips. Let sit 10 minutes, then toss again — chocolate will melt slightly and evenly coat granola. When completely cooled, stir in cherry jammy bits.

BEST IF USED BY:

Nutrition Facts

37 servings per container Serving size 1 tb

1 tbsp (12g)

Amount per serving Calories

40

% Daily Value

Total Fat 0g Sodium 10mg Total Carbohydrate 10g	0% 0% 4%		
		Total Sugars 9g	
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Includes 9g Added Sugars 18%

Protein 0g

Not a significant source of saturated fat, trans fat, cholesterol, dietary fiber, vitamin D, calcium, iron and potassium.

*The % Daily Value tells you how much a nutrient in a serving of food contributes to a daily diet. 2,000 calories a day is used for general nutrition advice.

INGREDIENTS: FRUIT (APPLE PUREE, CHERRY JUICE, CHERRY PUREE), SUGAR, FRUCTOSE SYRUP, RICE FLOUR, PALM OIL, PECTIN, NATURAL CHERRY FLAVOR WITH OTHER NATURAL FLAVORS, CITRIC ACID, POTASSIUM CITRATE.

For information on allergens and cross-contact prevention, visit: KingArthurBaking.com/allergen-program

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Store cool and dry.



WE'RE HERE TO HELP. Call or chat online with our friendly, experienced bakers. 855-371-BAKE (2253) KingArthurBaking.com/bakers-hotline

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