

## Red Apple Balsamic Granola



**Prep Time:** 10 minutes

**Cook Time:** 25 minutes

**Yield:** 9 cups

### Ingredients

- 4 cups old fashioned rolled oats
- 1 cup walnuts, chopped
- 2 tbsp. packed brown sugar
- 4 tsp. cinnamon
- ½ tsp. cloves
- ½ tsp. nutmeg
- ⅛ tsp. sea salt
- ½ cup [Gustare Roasted French Walnut Oil](#)
- ¼ cup [Gustare Red Apple Balsamic Vinegar](#)
- 2 tbsp. agave nectar
- 1½ cup dried apple rings, roughly chopped
- 1 cup raisins

### Directions

1. Preheat oven to 275 degrees.
2. Combine dry ingredients, except dried fruit, in large bowl. Set aside.
3. Whisk together Roasted French Walnut oil, Red Apple balsamic and agave nectar. Pour over dry ingredients and stir to coat.
4. Spread onto sheet tray brushed with walnut oil. Bake for 25-30 minutes, stirring every 10 minutes to minimize clumping and prevent burning.
5. Add dried apples and raisins to granola after baking. Enjoy!