

PEANUT BUTTER GRANOLA

INGREDIENTS:

4 cups quick oats
2/3 cup maple syrup
¼ cup coconut oil melted
½ cup creamy peanut butter
3 teaspoons Reserve Pure Organic Madagascar Bourbon Vanilla Extract
1 teaspoon cinnamon
Pinch of salt



DIRECTIONS:

1. Preheat your oven to 350°F and line a large baking sheet with parchment paper to prevent sticking.
2. In a mixing bowl, stir together the maple syrup, melted coconut oil, creamy peanut butter, vanilla extract, cinnamon, and salt until smooth and fully combined. This mixture creates the signature flavor base for your peanut butter granola recipe.
3. Add the quick oats to the bowl and mix thoroughly, making sure every oat is evenly coated. Proper mixing ensures consistent flavor and crispness throughout the peanut butter granola recipe.
4. Spread the granola mixture evenly onto the prepared baking sheet. Press it down firmly using a spatula or your hands—this step is essential for creating those irresistible large clusters.
5. Bake for 15–20 minutes, or until lightly golden and fragrant. Avoid stirring during baking to preserve the clusters in your peanut butter granola recipe.
6. Remove from the oven and let the granola cool untouched for at least 30 minutes. This cooling time allows the granola to fully crisp and set into chunks.