

Dulce de Leche and Almond Granola Shards

Serves 4-6; prep and cook 30 minutes

1 cup old-fashioned rolled oats
½ cup pepitas (roasted pumpkin seeds)
½ cup chopped almonds
1/3 cup light brown sugar
½ cup dulce de leche*
1 teaspoon salt
2 tablespoons canola oil

**Dulce de leche is a milk caramel sauce popular in Latin American cuisine. You can find it canned in your local grocers' international foods aisle or at Latin markets. You can also substitute with regular caramel sauce, honey, or peanut butter. The possibilities are endless...*



Preheat the oven to 325 degrees. Set aside a standard-sized baking sheet and line it with either a silicone mat or greased parchment paper.

In a large bowl, mix together all the ingredients until fully combined and sticky.

Put the granola mixture onto the baking sheet and flatten out with your hands; it doesn't have to be a uniform shape so long as it's flat. Sometimes it helps to wet the palms of your hands slightly so it doesn't stick to the granola.

Place in the oven and bake for approximately 20 minutes or until hardened slightly.

Let cool on the counter and then break into shards.