

Recipes makes: 12 Servings

### Nutrition Facts

Serving Size: 1 serving (58.2g)  
Servings: 12

#### Amount Per Serving

Calories 180      Calories from Fat 60

		% Daily Value*
<b>Total Fat</b>	7g	10%
Saturated Fat	0.5g	3%
Trans Fat	0g	
Polyunsaturated Fat	3g	
Monounsaturated Fat	2g	
<b>Cholesterol</b>	0mg	0%
<b>Sodium</b>	10mg	0%
<b>Total Carbohydrate</b>	26g	9%
Dietary Fiber	6g	23%
Sugars	11g	
<b>Protein</b>	5g	

### Ingredients-

- ♥ 2 C rolled oats
- ♥ ¾ C raw almonds, roughly chopped
- ♥ ½ C **D'Avolio Chia Seeds**
- ♥ ¼ C dried cranberries
- ♥ 1/3 C honey
- ♥ 1/3 C **D'Avolio Blood Orange Balsamic**
- ♥ 1 Tbsp brown sugar
- ♥ 1 tsp **D'Avolio Vanilla Balsamic**
- ♥ 2 Tbsp egg white

### PREPARATION:

1. Preheat the oven to 300F and line a baking sheet with parchment paper.
2. In a large bowl, combine rolled oats, almonds, chia seeds, salt and cranberries.
3. In a separate small bowl, combine the honey, D'Avolio Blood Orange Extra Virgin Olive Oil, honey, D'Avolio Vanilla Balsamic Vinegar and two tablespoons of egg white.
4. Pour wet ingredients into the dry and stir until everything is mixed thoroughly.
5. Spread mixture onto baking sheet so that it is a large, flat rectangular shape.
6. Bake in oven for about 45 minutes or until golden brown.
7. If you prefer not to have large chunks of granola then remove it from the oven at 30 minutes and stir before cooking the remainder of the time. Otherwise, allow granola to cool for at least thirty minutes before breaking up into large chunks.
8. Store in an airtight container for up to two weeks or top a parfait with fresh fruit & granola.