



## Crunchy Fruit & Almond Granola

- 3 Tbsp. packed brown sugar
- 3 Tbsp. honey
- 1 1/4 tsp. sesame oil
- 1/4 tsp. cinnamon
- 1/4 tsp. vanilla
- 1/4 tsp. almond extract
- 2 cups rolled oats
- 1/3 cup sesame seeds
- 1/3 cup dried cranberries
- 1/3 cup golden raisins
- 1 package Almond Accents® Honey Roasted sliced almonds
- 4 1/2 cups nonfat vanilla yogurt
- 4 1/2 bananas



Preparation Time : 20 minutes

Heat oven to 350 degrees. Coat baking sheet with vegetable cooking spray. In heavy 3-quart saucepan mix sugar, honey, sesame oil, cinnamon, vanilla and almond extract over low heat. Stir and cook just until sugar is dissolved. Remove from heat. Mix in oats and sesame seeds, coating completely. Spread evenly on baking sheet and bake in center of oven 20 minutes. Cool mixture completely on sheet, then pour into large bowl and mix with cranberries, raisins and Almond Accents, blending thoroughly. Store in airtight container for up to 2 weeks. For each serving, spoon 1 cup yogurt into bowl and top with 1/2 cup granola and 1/4 sliced banana.

Makes 4 1/2 cups

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