

## easy almond pulp granola

1/2 to 1 cup (125 to 250 mL) almond pulp,  
left over from making Creamy Vanilla  
Almond Milk (see page 275)

1 cup (250 mL) gluten-free rolled oats

1/2 to 1 teaspoon (2 to 5 mL) ground  
cinnamon, to taste

1 teaspoon (5 mL) pure vanilla extract

3 to 4 tablespoons (45 to 60 mL) pure  
maple syrup or sweetener of choice, to  
taste

Pinch of fine-grain sea salt

This recipe is a quick and easy way to use up the almond pulp left over from making Creamy Vanilla Almond Milk (page 275). Just mix everything together in one bowl and place it in a dehydrator overnight. The next morning, you'll wake up to delicious, crunchy granola to enjoy with your homemade almond milk. And a word of caution: You really do need to use a dehydrator for this recipe; I did not have much success using a traditional oven.

*Makes 2 1/4 cups*

PREP TIME: 5 minutes

*oil-free, refined sugar-free, soy-free, gluten-free*

1. Line a dehydrator tray with a nonstick dehydrator sheet.
2. In a medium bowl, combine all of the ingredients. Spread the mixture on the dehydrator sheet in a thin layer.
3. Dehydrate the granola for 11 to 12 hours at 115°F (45°C), or until dry and crispy. Serve with homemade almond milk (see page 275), in a parfait, or sprinkled over Effortless Vegan Overnight Oats (see page 29).