



GRANOLA/CEREAL BUTTER

SERVINGS: 8-12 OZ JAR | TIME: 10 MINUTES



INGREDIENTS

GRANOLA BUTTER INGREDIENTS:

- 3-4 cups of miscellaneous granola/cereal bags
- Oil from top of Almond butter separation (optional)
- Honey (optional)

For this particular blend, I used the remaining $\frac{1}{4}$ bag of Lark Ellen Farm Grain Free Granola Bites in vanilla cinnamon flavor, about a cup of Kashi Honey Almond Flax Crunch cereal and about a cup of Larabar Apple Pie cereal which equaled around 3 cups of dry ingredients. I needed just a bit of oil from my almond butter but didn't feel I needed any additional sweetness given all the flavors coming together.



DIRECTIONS

START:

- Dump miscellaneous granola/cereal bags in high powered blender or food processor. Turn blender on and increase speed to medium-high, stopping to stir occasionally. The mixture will become a crumbly consistency initially. If after a few minutes it doesn't appear to start to form a paste, add some of the separated oil from the top of your favorite nut butter and/or some honey for added sweetness. Continue blending and stirring until it reaches your desired consistency and spreadability.
- Place in jar or storage container with a lid and store in the refrigerator for up to 1 week.