**Fruit & Nut Granola Clusters**

275 degrees

1c whole almonds, divided

½ c walnuts

¾c GF rolled oats

½c buckwheat groats

⅔c dried fruit (cranberries, apricots), finely chopped

½c pumpkin seeds

¼c sunflower seeds

⅓c shredded coconut

2t cinnamon

⅓c maple syrup

¼c coconut oil, melted

3t vanilla

In a food process add ½ cup of the almonds and process into a fine powder. Pour into large bowl.

Add remaining almonds to food processor along with walnuts and pulse until finely chopped. Pour into bowl.

Combine the remaining dry ingredients into the bowl and stir well.

Add the remaining wet ingredients and mix well until everything is well moistened. Spread onto a parchment lined baking sheet, and with oiled hands firmly press out to ½" thick.

Bake for 30-40 minutes, or until lightly golden and top is crisp.

Allow to cool completely before breaking into pieces.