

Bread Crust Granola

Use up those leftover crusts

Oil (I recommend [Winona Pure Oil](#))

Crusts from 2 pieces of Schar Artisan [Baker 10 Grains & Seeds bread](#)

¼ Cup dried berry blend (raisins, cranberries, etc.)

½ Tablespoon raw honey

¼ Teaspoon cinnamon

[Popcorn Butter Spray](#)



Prep Time: 5 Minutes

Bake Time: 20 Minutes

1. Preheat the oven to 300°
2. Line a baking sheet with parchment paper
3. Spray lightly with oil and set it aside
4. Cut the crust pieces into small pieces
5. In a medium sized bowl, combine the crusts and the remaining ingredients
6. Spread on the prepared baking sheet
7. Spray lightly with the second oil
8. Bake approximately 20 minutes
9. Allow it to cool
10. Store in an airtight container

Enjoy it alone as a crunchy snack or use it as a topping for desserts, yogurt and more

Makes approximately ¾ cup of granola