

MAROON CARROT GRANOLA

Recipe courtesy of Michelle LeBleu, Executive Chef, Eron Field, Aramark.

- 3 cups Maroon Carrot pulp, squeeze out excess water
- ¼ cup All purpose flour
- ¼ cup medium chopped pecans
- ¼ cup walnut pieces
- ½ teaspoon cinnamon
- ½ teaspoon ginger powder
- 3 tablespoons Brown sugar
- 2 tablespoons butter or extra virgin olive oil
- salt

Put all ingredients in a metal mixing bowl and stir until combined. Place on a sheet tray in a 300 degree oven for 15 minutes, shaking several times. Remove from oven and let cool. Sprinkle over one scoop vanilla bean ice cream. Garnish with a sprig of maroon carrot.

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