

the
Nut Job 2
nutty by nature

HONEY NUT GRANOLA

INGREDIENTS:

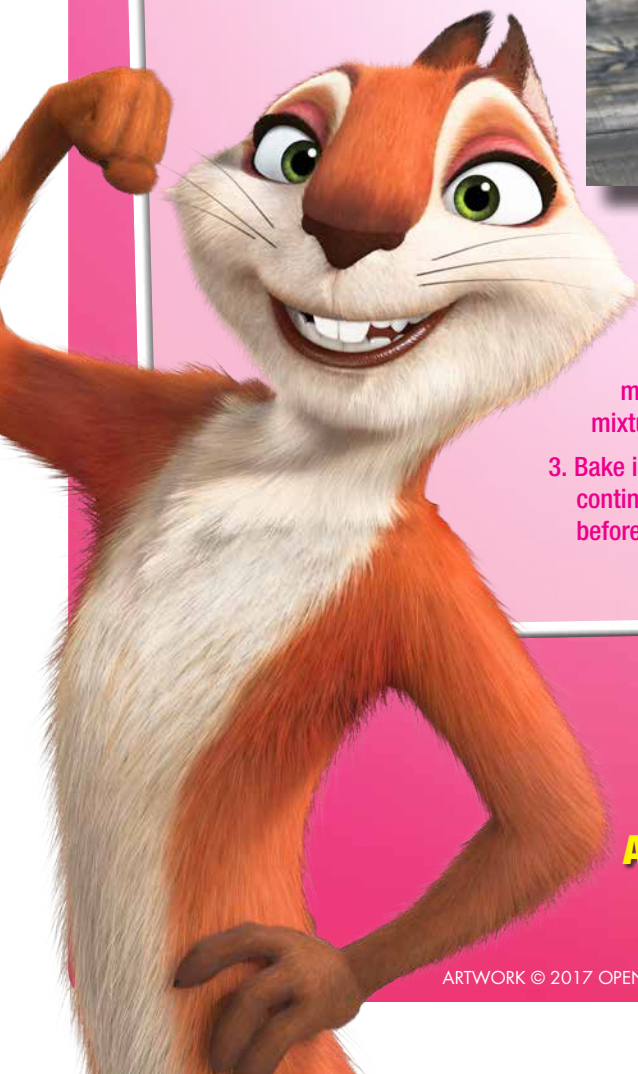
- 4 cups rolled oats
- 1 cup sliced almonds
- 1 cup chopped pecans
- 1 cup raw sunflower seeds
- 1/3 cup canola oil
- 1/2 cup honey
- 1 teaspoon vanilla extract
- 1 tablespoon ground cinnamon



Courtesy of KARENEMB from allrecipes.com
stir things up™

DIRECTIONS:

1. Preheat oven to 300 degrees F (150 degrees C).
2. In a large bowl, stir oats, nuts and sunflower kernels together. In a separate bowl, mix together oil, honey, vanilla and cinnamon. Add to dry ingredients; mix well. Spread mixture onto two ungreased baking sheets.
3. Bake in preheated oven, for 10 minutes, remove from oven and stir. Return to oven and continue baking until golden, about 10 minutes. Remove from oven and let cool completely before storing.



**AVAILABLE ON DIGITAL
OCTOBER 31
AND ON BLU-RAY™ AND DVD
NOVEMBER 14**



the
**Nut
&
Job**
nutty by
nature

PRETZEL TURTLES

INGREDIENTS:

- 20 small mini pretzels
- 20 chocolate covered caramel candies
- 20 pecan halves



Courtesy of Cacki from allrecipes.com
stir things up

DIRECTIONS:

1. Preheat oven to 300 degrees F (150 degrees C).
2. Arrange the pretzels in a single layer on a parchment lined cookie sheet. Place one chocolate covered caramel candy on each pretzel.
3. Bake for 4 minutes. While the candy is warm, press a pecan half onto each candy covered pretzel. Cool completely before storing in an airtight container.

**AVAILABLE ON DIGITAL
OCTOBER 31
AND ON BLU-RAY™ AND DVD
NOVEMBER 14**

