

STARK SISTERS GRANOLA

STARK SISTERS GRANOLA IS MADE THE OLD-FASHIONED WAY IN THE HEART OF NEW ENGLAND WITH PURE VERMONT MAPLE SYRUP, LOTS OF ALMONDS, RASPBERRIES AND OTHER DELECTABLE INGREDIENTS. WE USE ONLY ORGANIC GRAINS ROASTED UNTIL THEY'RE CRUNCHY. IN OTHER WORDS, THE BEST GRANOLA ON THE PLANET!

APPLE, PEACH OR NECTARINE GRANOLA COBBLER

Bake at 350°

This is a great alternative to all the sweet cakes and cookies that turn up around the holidays. Try it with a scoop of ice cream on top!

**12 cups peeled & sliced apple,
peach or nectarines (or any
combination of these)**
2 teaspoons cinnamon
**1 cup maple syrup (or a little less
if your fruit is nice and sweet)**

¼ cup lemon juice
**2 cups Stark Sisters Maple
Almond, Maple Raspberry
Blueberry or Nutty Maple
Molasses Granola.**

Preheat oven to 350°.

Combine fruit with maple syrup, lemon juice and cinnamon. Spoon into shallow baking dish or dishes. Bake 45 minutes or until fruit is bubbly.

Take out of oven and spread granola on top. Return cobbler to hot oven for 5 minutes.

Serve hot, warm or room temp. Top with whipped cream, ice cream or eat as is. You will be greeted with cries of delight! Yum.

'Best of Boston' *Boston Magazine* and **'Best Mail Order Food Gift'** *The New York Times* are just a few of the smashing reviews Stark Sisters has garnered. *Bon Appetit*, **"...one of the best we've ever tasted."** Featured in *Boston Globe* as **"Hit of the Week"**, Stark Sisters was dubbed **"...the Ultimate Granola."**

WWW.STARKSISTERS.COM

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