

Ymerdrys (Yogurt with rye bread granola)

Making rye bread granola with left-over bread is a great way to deal with dried out or old bread. Simply slice the bread as thinly as you can. Place the slices on a cookie sheet and toast them in the oven at about 350°F until they are dry. Remove the toasted bread from the oven and let cool. Crumble the slices with your hands or by rolling over them with a rolling-pin. Sweeten with honey, agave, or maple syrup. Place the granola back in the oven until all the moisture from the sweetener has evaporated (10-15 minutes). Let cool.

Enjoy on yogurt with fruit!

Ymerdrys can be stored in a jar for 2-3 weeks.

