**Triple Triple Brittle**

**Ingredients**
1 cup raw pumpkin seeds  
¾ cup raw sunflower seeds  
¼ cup white or black sesame seeds  
2 teaspoons ground cinnamon  
1 teaspoon ground ginger  
½ teaspoon ground allspice  
½ teaspoon sea salt  
1/3 cup Grade B maple syrup  
1 teaspoon vanilla extract

**Directions**
1. Preheat the oven to 325°F. Line a rimmed baking sheet with parchment paper.  
2. In a large bowl, combine the pumpkin seeds, sunflower seeds, sesame seeds, cinnamon, ginger, allspice, and salt, then add the maple syrup and vanilla and mix until well coated.  
3. Spoon the mixture onto the prepared baking sheet and, with a spatula or a piece of parchment paper, pat and press the brittle into an even layer about ⅛ inch thick. Press out the middle so it's slightly thinner than the edges, which will help prevent the outside edges from burning.  
4. Bake for about 30 minutes or until golden brown. Remove from the oven and allow to cool completely. As it cools it will become crispy. Once the brittle has crisped up, break it into pieces.

*COOK'S NOTES: If you have a small rolling pin—or a wine bottle for that matter—place a piece of parchment paper on top of the brittle mixture and use the rolling pin to create a nice even surface. Warning! Sneaking a taste right out of the oven may burn your tongue.*

If the brittle doesn’t become crispy after it has cooled, put it back in the oven and bake for 8 to 10 minutes more.

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