

EarlyON Child and Family Centre

Basic Granola Recipe

INGREDIENTS

Dry:

- 3 cups rolled oats (not instant)
- 3 tablespoons packed light brown sugar (Optional)
- 1/2 teaspoon ground cinnamon
- 1/4 teaspoon kosher salt

Wet:

- 1/3 cup honey or maple syrup
- 1/4 cup vegetable oil
- 1 teaspoon vanilla extract

OPTIONAL

- 1/2 cup small-dice dried fruit
- 1/2 cup coarsely chopped raw or toasted nuts or seeds

Instructions

1. Heat the oven to 300°F and arrange a rack in the middle.
2. Place the oats, brown sugar, cinnamon, and salt in a large bowl and stir to combine; set aside.
3. Place the honey, oil, and vanilla in a small bowl and stir to combine. Pour over the oat mixture and mix until the oats are thoroughly coated.
4. Spread the mixture in a thin, even layer on a rimmed baking sheet. Bake for 15 minutes, then stir and continue baking until the granola is very light golden brown, about 5 to 15 minutes more.
5. Place the baking sheet on a wire rack and cool the granola to room temperature, stirring occasionally, about 20 minutes. (Note: It will harden as it cools.)
6. Add the fruit and nuts or seeds to the baking sheet and toss to combine. Store the granola in an airtight container for up to 2 weeks.



This recipe is written by Roxanne Webber and the original blog posting can be found here: <https://www.chowhound.com/recipes/basic-granola-30062>