

Granola

Prep Time: 10 min

Cook Time: 30 min

Serves:

Ingredients:

- 3 cup(s) Rolled Oats (not instant)
- 3 Tbsp(s) Light brown sugar
- 1/2 tsp(s) Ground Cinnamon
- 1/4 tsp(s) Salt
- 1/3 cup(s) Honey
- 1/4 cup(s) Vegetable Oil
- 1 tsp(s) Vanilla Extract

Directions:

1. Heat oven to 300° F.
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 (jelly roll sheet). Bake for 15 minutes, then stir and continue baking until the granola is a very light golden brown (between 5 to 15 minutes more).
5. Place the baking sheet on a wire rack and cool the granola to room temperature, stirring occasionally. (Note, the granola will harden as it cools.)
6. (Optional) Add fruit, nuts, and/or seeds to the granola and toss to combine.
7. Store the granola in an airtight container for up to 2 weeks.