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How To Make Easy Homemade Granola

PREP TIME

15 minutes

COOK TIME

20 minutes to 25 minutes

MAKES

5 cups

SERVES

10

INGREDIENTS

- 1/2 cup neutral oil, such as sunflower or grapeseed
- 1/2 cup honey or maple syrup
- 1/2 teaspoon ground cinnamon
- 1/2 teaspoon salt
- 3 cups old-fashioned rolled oats
- 1 cup sliced almonds
- 1 cup raisins or other dried, chopped fruit

EQUIPMENT

- Measuring cups and spoons
- Large bowl
- Whisk
- Rimmed baking sheet
- Parchment paper

INSTRUCTIONS

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- 1 Heat the oven to 300°F and line a baking sheet with parchment paper.** Arrange a rack in the middle of the oven and heat the oven to 300°F. Line a rimmed baking sheet with parchment paper.



- 2 Whisk together the oil, honey, cinnamon, and salt.** Place the oil, honey, cinnamon, and salt in a large bowl and whisk to combine.



- 3 Add the oats and almonds and stir to coat.** Go ahead and measure the oats and almonds right into the oil mixture — don't worry if you add a little more oats or almonds — granola is very forgiving. Stir to coat well.



- 4 **Spread the oats out onto the prepared baking sheet.** Transfer the mixture to the prepared baking sheet and spread into an even layer. If the granola is clumpy, use a spatula to press it into the pan.



- 5 **Bake for 20 minutes, stirring halfway through.** Bake, stirring halfway through, for about 20 minutes total. The granola is ready when golden-brown and the almonds have toasted — it will still feel wet coming out of the oven but will dry as it cools.



- 6 Remove from the oven, add the fruit, tamp down, and cool.** Place the baking sheet on a wire rack and sprinkle on the raisins or fruit. If you want clumps of granola, press and tamp down the granola before it cools, which will help it stick together. Cool completely before storing.



- 7 Store in an airtight container.** Transfer the cooled granola to an airtight container for long-term storage at room temperature.



RECIPE NOTES

Gluten-free: For gluten-free granola, make sure the oats were processed in a gluten-free facility.

Storage: Granola can be stored in an airtight container at room temperature for up to 1 month.