



Granola

Servings 9 | Prep time 5-10 mins. | Total time 20-25 mins.

Equipment: Large bowl, Measuring spoons and cups, Baking sheet **Utensils:** Whisk or fork, Spoon

Ingredients

Cooking spray
4 tablespoons honey
2 tablespoons oil, canola or vegetable
1/2 teaspoon ground cinnamon
2 cups old-fashion rolled oats
4 tablespoons almonds, sliced
4 tablespoons coconut, shredded and unsweetened (optional)
1 1/2 cup dried fruit

Nutritional Information:

Calories 200 Total Fat 6g Sodium 5mg Total Carbs 37g Protein 3g

Instructions

- 1. Before you begin was your hands, surfaces, and utensils.
- 2. Preheat oven to 350 degrees.
- 3. In a large bowl, add honey, oil, and cinnamon. Use a whisk or fork to thoroughly combine.
- 4. Add oats, almonds, and coconut (if using). Stir until well coated with honey mixture.
- 5. Spray baking sheet with non-stick cooking spray.
- 6. Bake until very light brown, only 10-15 minutes.
- 7. Remove from oven, add dried fruits, and let cool.