



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-fashioned rolled oats
4 tablespoons almonds, sliced
4 tablespoons coconut, shredded and unsweetened (optional)
1 1/2 cup dried fruit

Instructions

1. Before you begin wash your hands, surfaces, and utensils.
2. Preheat oven to 350 degrees F.
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.

Nutritional Information:

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