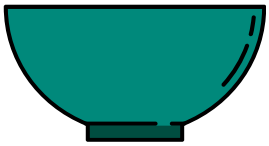
Homemade Granola

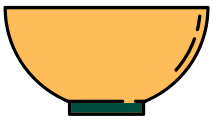
Materials

Baking Sheet

Fork



Large Bowl



Medium Bowl

Measuring Cups

Measuring Spoons

Ingredients

4 Tbsp Honey

2 Tbsp Canola Oil

1/2 Tsp Ground Cinnamon

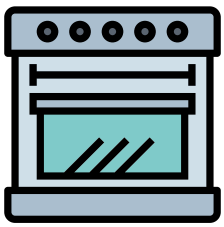
2 Cups Rolled Oats

4 Tbsp Sliced or Chopped Almonds

1/2 Cup Dried Fruit

TRY: Raisins, Dates, Cranberries, Apricots, or Prunes

Instructions



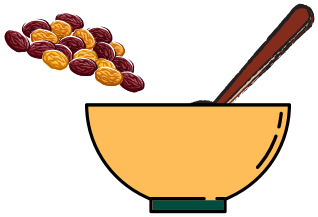
1.Preheat Oven to 350 Degrees Fahrenheit

2. In a large bowl, add honey, oil, and cinnamon. Whisk with a fork.

3. Add oats and almonds. Stir until well-coated with honey mixture.

4. Coat a baking sheet with non-stick cooking spray. Spread oat mixture evenly onto sheet

5. Bake until lightly browned, about 10-15 minutes. Stir every 5 minutes to cook evenly. Watch closely to be sure granola does not burn! Remove from oven and let cool completely.



6. Transfer cooled granola to a medium bowl. Stir in dried fruit!