

Nutty Granola - www.forovenssake.com

Ingredients:

- cooking spray
- ¼ c maple syrup
- ¼ c brown sugar
- ½ c vegetable oil
- 4 t vanilla
- 2 t cinnamon
- 6 c oats
- 2 c nuts of choice
- raisins (optional)

Instructions:

1. Preheat oven to 325° F.
2. Spray baking sheet with cooking spray.
3. In a large bowl whisk together syrup, brown sugar, vegetable oil, vanilla, and cinnamon until emulsified.
4. Add oats and stir until coated.
5. Chop nuts if desired and then stir them in.
6. Spread onto prepared baking sheet, pressing into an even layer, taking care to press down the edges.
7. Bake about 20 minutes, rotate pan and bake another 10-20 minutes. (Keep an eye on the edges! Your nose should give you a heads up.)
8. Cool in the pan for an hour or more and then break apart.
9. Store in an airtight container for up to 2 weeks.
10. Add raisins if desired to individual servings right before eating.

Here are some ideas to get your “kid cook” involved with this recipe:

- Have him whisk. (Such a big bowl helps to keep it all in there rather than all over the counter!)
- Have him stir in the oats and nuts.
- Have him help press it into an even layer.
- Share a nibble with him as soon as it’s cool enough to snatch!

This recipe is modified slightly from: America’s Test Kitchen’s Almond Granola with Dried Fruit