Granola

Homemade granola is much cheaper and healthier than purchased granola or cereal. Oats contain high amounts of fiber and are a great breakfast food. This can be served over yogurt or with milk. This will keep up to a week in an airtight container and can be used for breakfast or snack.

Serves 50 adults

Ingredients

- Zest** of 1-2 oranges
- 1 cup oil
- 1 cup honey
- 1 tablespoon cinnamon
- 4 tablespoons vanilla
- 12 cups rolled oats
- 2 cups raisins (or 1 raisins and 1 dried cranberry)
- 2 cups coconut flakes (optional)

** Note: Zesting: scrape off the thin outer layer of colorful skin of citrus with a small grater or a microplane.

Directions

1. Preheat oven to 325°F.
2. Mix orange zest, oil, honey, cinnamon, and vanilla in a saucepan and warm the mixture on the stovetop.
3. Pour over rolled oats and mix well.
4. Spread very thinly on 2 large full sheet pans lined with parchment paper.
5. Bake for 10-20 minutes (or until golden brown), stirring once or twice in between. Add more time if need be. Take out while still soft, as it will become crisper as it cools.
6. Transfer cooked oats to a bowl and add raisins and coconut and stir well. Cool and store in airtight bags or plastic container with lid.