



healthier honey- baked granola

Ditch the preservative-laden, fattening boxed granola, and get ready for this nourishing, crisp-baked homemade goodness, crisp-baked clusters of golden granola overflowing with almonds and dried fruit.

MAKES: 7 CUPS



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ingredients

- 4 cups old-fashioned large flake oats (not quick cooking)
- 1 cup slivered almonds
- 1 tsp kosher salt
- ½ tsp ground cinnamon
- ½ cup melted butter
- ½ cup packed brown sugar
- ¼ cup honey
- 1 tsp vanilla extract
- 1 cup dried cranberries
- ½ cup raisins

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directions

1. Preheat oven to 300°F. Line a baking sheet with parchment paper.
2. In a large bowl, combine oats, almonds, salt and cinnamon.
3. In a small bowl, combine melted butter, brown sugar, honey and vanilla. Whisk well and pour over oat mixture. Toss to combine and spread granola on prepared baking sheet. Bake 20 minutes, stir carefully and then continue to bake for another 15 minutes. Remove from oven, transfer to a large bowl. Add dried cranberries and raisins, mixing to combine. Cool completely and store at room temperature in an airtight container for up to 1 week.

*“Cher: Hey, granola breath, you got something on your chin.
Josh: I’m growing a goatee.”*

– CLUELESS

