Homemade Granola



MAKES 2 CUPS

INGREDIENTS

- 2 cups Old-Fashioned Oats
- 3 tablespoons Canola Oil
- 3 tablespoons Brown Sugar
- 3 tablespoons Honey
- 1 teaspoon Vanilla
- 1 teaspoon Ground Cinnamon
- ⅛ teaspoon Salt

THIS YUMMY SNACK CAN BE TOPPED ON YOGURT, SMOOTHIE BOWLS, OATMEAL, CEREAL, ICE CREAM, TRAIL MIX, OR EATEN ON ITS OWN!

INSTRUCTIONS

1. Preheat oven to 325°F. Line a baking sheet with parchment paper.
2. In a mixing bowl, whisk together the canola oil, brown sugar, honey, vanilla, cinnamon, and salt until smooth and combined.. Stir in the oats until they're evenly coated with the mixture.
3. Spread the oats in an even layer on the prepared baking sheet.
4. Bake for 20-25 minutes, stirring halfway through, until golden brown.
5. Let cool completely. The granola will crisp up as it cools.

Add mix ins such as fresh fruit, dried fruit, chocolate chips, or nuts! Store in an airtight container for up to 1 week (or freeze for longer shelf life).