



Homemade Granola

NIBBLEDISH CONTRIBUTOR

Ingredients

- 5 cups rolled oats - 1/2 to 1 cup nuts and seeds of your choice (this granola was made with cashews and pecans and some pepitas) - 1/2 teaspoon ground cinnamon, or to taste - 1 teaspoon vanilla extract - Dash salt - 1/2 to 1 cup maple syrup - 1/2 tablespoon of walnut oil or other neutral oil - 1/2 cup raisins (you can use pretty much any type of dried fruit) - 1/2 cup dried cranberries

Instructions

1. Preheat oven to 350 degrees. Cover a large sheet pan with tinfoil or parchment paper. In a large bowl, combine oats, nuts and seeds, cinnamon, vanilla, salt, oil and maple syrup. 3. Place mixture on baking sheet and bake for 20 minutes, stirring and flipping the granola around a bit. Turn the heat down to 275F and bake longer, until the granola browns evenly. If things are looking to crispy or smelling a little burned, turn down the heat of the oven a bit more. I really like my granola crunchy, so after a while I turn the oven to about 250 or so and just keep an eye on it. 3. Remove pan from oven and add raisins or cranberries. Let it cool to room temperature and then transfer to a sealed container and store in refrigerator. This will keep for a while, but you'll probably eat it all. I suggest using it to top yogurt or ice cream or just eating it plain with some (vanilla) soy milk or regular milk and berries.