**Homemade Granola**

(Make 8 cups)

5 cups Oats

1 cup chopped or sliced almonds or pecans or sunflower seeds

½ cup light brown sugar

½ t salt

½ t cinnamon

½ cup canola oil

¼ cup honey

¼ cup sugar

1 T vanilla

2 cups dried fruit (raisins, cranberries, cherries, apricots)

1. Mix oats, nuts, brown sugar, salt and cinnamon.

Mix very well with gloved hands, evenly distributing the ingredients. Set aside.

1. In a saucepan, bring oil, honey and sugar to a boil removing it from the heat immediately.
2. Let it sit for 5 minutes. Stir mixture and add vanilla.
3. Pour over the oat mixture and mix well with a large spoon to avoid being burned. When it has cooled finish mixing with your gloved hand.
4. Spray a sheet pan with Pam. Spread uncooked granola on the pan. Spread evenly. Bake at 300 degrees for 30 minutes.
5. Stir once after 15 minutes. Stir once more after another 10 minutes so it doesn’t stick together in clumps.
6. After the granola comes out of the oven sprinkle with dried fruit to warm and soften. Let it sit for 5 minutes, then stir to mix in fruit.
7. Let the granola cool completely before storing in air tight containers.

For teacher’s treats place 1/4 cup, a #16 scoop, in a 2 oz. soufflé. Let Food Services know if you are doing this so we can make labels for you.