

# Granola Recipe

## Ingredients

- ☐ 8 ounces of oats
- ☐ 2 cups of nuts chopped or crushed
- ☐  $\frac{3}{4}$  cup of dried cherries chopped
- ☐ 1 cup of dried cranberries
- ☐ 1 cup of dried apricots
- ☐  $\frac{1}{2}$  cup of brown sugar
- ☐  $\frac{1}{4}$  cup of honey
- ☐  $\frac{1}{4}$  cup of maple syrup
- ☐ 1 stick or  $\frac{1}{2}$  cup of butter
- ☐  $\frac{1}{2}$  teaspoon of cinnamon
- ☐ 3 tablespoons of orange juice
- ☐ The zest of 1 orange
- ☐ 1 teaspoon of vanilla extract

## Directions

1. Preheat the oven to 350°f.
2. Grind  $\frac{1}{3}$  of the oats into a powder.
3. Chop or crush the nuts and chop up the dried fruit.
4. In a bowl mix both types of oats, dried fruit, nuts, orange zest and cinnamon.
5. In a sauce pan melt the butter, sugar, honey, maple syrup, and orange juice.
6. Bring the mixture to a bubble and add in the vanilla extract.
7. Pour the mixture over the fruit and nut mix in the bowl and mix together.
8. Spread the mixture out on a baking sheet and press down firmly.
9. Bake for 25-30 minutes and let cool.
10. Break into chunks and if needed/wanted bake again for 15-20 minutes.

## Granola Texture

**Soft and Chewy**

25-30 min

**Crunchy**

25-30 min let cool then 15-20 min