

Making it delicious

Quick Stovetop Granola

THE
Open
Door

Ingredients

- 2 cups rolled oats
- 1/2 cup nuts or seeds*
- 1/2 - 1 tsp. cinnamon
- 1/4 tsp. salt
- 2 Tbsp. oil or butter
- 4 Tbsp. honey or maple syrup

Optional:

- 1/2 cup coconut flakes
- 1/2 cup dried fruit (add after cooking)

*Pepitas (pumpkin seeds), sunflower seeds, almonds, pecans, or walnuts



Instructions

- In a bowl, mix the dry ingredients except for the dry fruit.
- Place a large pan on the stove over medium-high heat and add the oil and maple syrup or honey.
- Cook the oil or butter and honey or syrup together until bubbly, 30–60 seconds.
- Stir in the dry ingredients (wait to add dried fruit until after cooking).
- Continue stirring the mixture until the oats start to turn golden brown and smell fragrant, about 3–4 minutes. If the mixture is browning too fast, turn the heat down a bit.
- Remove the pan from the heat. If you want to add dried fruit, stir it in now. Let the granola cool completely before storing (it will become crunchier as it cools).
- When it's completely cooled, store it in an airtight container.

Recipe adapted from www.wifemamafoodie.com

SERVINGS: 8 | PREP TIME: 10 MIN

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