

## Honey Granola

### Ingredients:

- 2 cups Rolled Oats, uncooked
- 1/4 cup Brown Sugar
- ¼ teaspoon Cinnamon
- 1 pinch of Salt
- 1/3 cup Slivered Almonds
- ¼ cup Honey
- ¼ cup light Olive Oil
- ½ cup Craisins, Dried Blueberries or other Dried Fruit

### Directions:

- Preheat oven to 325 F
- In a large bowl, combine Oats, Brown Sugar, Cinnamon, Salt and Almonds
- In a glass measuring cup, microwave Honey for 30 seconds
- Add Olive Oil to the honey and stir
- Drizzle the Honey-Oil over the dry ingredients and mix to combine.
- Spread the mixture on a cookie sheet sprayed with non stick cooking spray.
- Bake the Granola until golden and crunchy, from 15 – 25 minutes, depending on your oven and pan.
- Pour onto wax paper or parchment paper to cool.
- Stir in the Dried Fruit.
- When cool, store in a sealed container.