

### **No Stir Granola**

1/3 cup maple syrup

1/3 cup packed light brown sugar

4 tsp. Vanilla extract

½ tsp. salt

½ cup vegetable oil

3 cups old fashioned rolled oats

1 ½ cups almonds, chopped (if you want)

½ cup coconut (if you want)

2 cups of raisins or dried fruit (if you want)

### **DIRECTIONS**

Oven 325

\*grease a rimmed half sheet baking pan

\*whisk together syrup, sugar, vanilla, salt, and oil

\*stir in oats, almonds, coconut (if using)

\*spread mixture in pan press evenly to compact granola

\*bake for 30-40 minutes or until granola is lightly browned, rotating baking sheet ½ way through baking time

\*remove from oven and let cool. When granola is cool, break into clusters and stir in dried fruit

\*store in an airtight container, up to a month