

INGREDIENTS

- 1¾ pound Rolled oats
- 6½ ounces Brown sugar, packed
- ½ cup Apple juice
- ¼ cup Vegetable oil (¼ cup 1 tablespoon)
- ½ cup Honey
- 1 tsp Salt
- 1 Tbsp Ground cinnamon
- 1 Tbsp Vanilla
- 10 ounces Raisins

INSTRUCTIONS

1. Dump the rolled oats in a large bowl.
2. Mix the brown sugar, apple juice, vegetable oil, honey, salt, cinnamon, and vanilla in a stock pot. Stir well. Heat on medium for 4 minutes. Do not boil.
3. Add the brown sugar mixture to the oats. Toss to evenly coat.
4. Spread mixture on a sheet pan.
5. Bake in a conventional oven at 250° F for 1 ¼ hours. Stir granola every 15 minutes.
6. Remove from oven and cool completely.
7. Mix in raisins and other desired dry fruits.



Oats & Raisins Granola



6 servings



Prep time 10 minutes

Cook time 1 hour & 15 minutes

Discover the magic of our Oats and Raisins Granola, a scrumptious blend of flavors that delights with every bite. Made with wholesome rolled oats, sun-kissed raisins, honey, brown sugar, and a touch of cinnamon, it's a cheerful treat that's sure to become a favorite. Kids will love this crunchy mix as an anytime snack or a playful sprinkle on yogurt. Versatile, delicious, and filled with love, this granola is a nourishing celebration in a bowl!

