INGREDIENTS

1¾ pound Rolled oats
6½ ounces Brown sugar, packed
1/2 cup Apple juice
1/4 cup Vegetable oil (¼ cup 1
tablespoon)
1/2 cup Honey
1 tsp Salt
1 Tbsp Ground cinnamon

INSTRUCTIONS

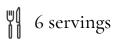
1 Tbsp Vanilla

10 ounces Raisins

- I.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





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!

