

untagged, needs pic, incomplete



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Everyday Granola

Date added: 20XX/MO/DA

Ingredients

Sublist 1

- 3 cups rolled oats
- 1/3 cup butter
- 1/2 cup honey or maple syrup (or a combination of both)
- 1 t almond extract
- 1/2 cup chopped nuts
- 3/4 cup raisins

Method

1. Add butter to medium saucepan and toast over medium high heat until fragrant and nutty.
2. Remove saucepan from the heat and stir in honey or maple syrup. Add almond extract.
3. Combine rolled outs and chopped nuts in a large mixing bowl. Pour syrup over this mixture and stir to coat evenly.
4. Spread coated oat mixture out in a thin layer on a baking sheet with a nonstick mat or parchment paper.
5. Bake at 300 F for 20-60 minutes until oats are desired level of brown, stirring every 20 minutes to ensure even cooking. We like ours a little past golden brown.
6. Remove from the oven and allow granola to cool in the tray. When the granola is room temperature, stir in raisins and store in an airtight container. Serve with milk or yogurt (using maple syrup in the granola and serving with maple flavored yogurt delivers loads of maple syrup flavor.

Notes

Inspired by: <https://www.allrecipes.com/recipe/234905/grandma-nancys-apricot-almond-granola/>

From:
<https://wiki.cookie mountain.org/> - Recipe Book

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