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Everyday Granola

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Ingredients

- 3 cups rolled oats
- 1/3 cup butter
- 1/2 cup honey or maple syrup (or a combination of both)
- 1 tsp 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 and/or maple syrup then add almond extract.
3. Combine rolled oats and chopped nuts in a large mixing bowl. Pour mixture from saucepan over oats and nuts then 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 300F 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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<https://wiki.cookie mountain.org/doku.php?id=recipes:granola&rev=1614267991>

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