

# Nut-Free Granola

- 5 cups oatmeal
- 1-1/2 cups cereal (I used chocolate cheerios)
- 1/2 cup brown sugar
- 1/4 cup maple syrup
- 1/4 cup honey
- 2 tbsp oil (I used canola)
- 1/2 tsp salt
- 1 tsp vanilla
- Optional: 1/2 cup dried fruit or seeds*

- Preheat oven to 350 degrees.
- Mix oats & cereal in a large bowl.
- Heat brown sugar, maple syrup, honey, oil & salt until it all melts together.
- Remove from heat & add vanilla. Stir.
- Add to oat/cereal mixture & stir.
- Place parchment paper on a jelly roll pan (or large cookie sheet).
- Spread mixture on pan & place in oven.
- Bake for 20 minutes total, taking pan out of the oven & stirring mixture every 5 minutes so it bakes evenly.
- Remove & cool.
- If adding dried fruit, add now & stir.
- Store in airtight container.

*\*Note that this is a loose granola.*



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