

Fruit and Honey Granola



Ingredients

- 1/2 cup honey
- 1/8 to 1/4 tsp salt (optional)
- 2 tbsp vegetable oil
- 1 tbsp vanilla
- 3 1/2 cups Quaker® Oats (quick or old fashioned, uncooked)
- 1/4 cup chopped pecans (optional)
- 1 1/2 cups diced dried mixed fruit
- 1/2 tsp ground cinnamon

How to make it

1. Heat oven to 350°F.
2. In large bowl, combine oats and pecans; mix well.
3. In a small bowl, combine honey, oil, vanilla, cinnamon and salt; mix well.
4. Pour over oat mixture; mix well.
5. Spread evenly in 15x10 inch jelly roll pan or rimmed baking sheet.
6. Bake 30 to 35 minutes or until golden brown, stirring every 10 minutes.
7. Stir in dried fruit and cool completely.
8. Store tightly covered up to 1 week.

PREP TIME	COOK TIME	TOTAL TIME	SERVINGS
10 min	35 min	45 min	8

Made with



Quaker® Oats-Old Fashioned