Quinoa & Oatmeal Granola

Ingredients:

- 2 teaspoons canola oil
- 1/4 cup quinoa
- 1 cup oatmeal
- 1 teaspoon cinnamon
- 2 tablespoons agave nectar
- 1 tablespoon honey
- 1 teaspoon vanilla extract
- 1/4 cup raisins

Directions:

- 1. Preheat oven to 325F.
- 2. Rinse quinoa well and let dry for a few minutes. Over medium heat add canola oil to a pan then add quinoa. Stir occasionally until it starts to "pop" open then stir frequently to prevent burning until most of the quinoa is popped open. Remove from heat.
- 3. In a medium bowl mix together oatmeal, cinnamon, agave nectar, honey, and vanilla extract. Spread on a baking sheet in an even layer and bake about 15 minutes, stirring twice during that time.
- 4. Remove pan from oven and cool slightly. Mix the quinoa, oatmeal mixture, and raisins together in the bowl. Serve with yogurt and fruit if desired.

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