

Vanilla-Scented Granola

*Note: Like most granolas, feel free to add ingredients as you like (more nuts, raisens, craisens, flax, etc...)

*makes about 8 cups

Ingredients:

- Nonstick vegetable oil spray
- 4 cups old-fashioned oats
- 1 cup sliced almonds
- 1/2 cup (packed) golden brown sugar
- 1/2 teaspoon salt
- 1/4 cup coconut
- 1/2 teaspoon ground cinnamon
- 1/3 cup oil (I like to use coconut oil or olive oil)
- 1/4 cup honey
- 4 teaspoons vanilla extract

Directions:

Position rack in middle of oven and preheat to 300°F. Lightly spray large baking sheet with nonstick spray. Mix next 6 ingredients in large bowl. Combine oil and honey in small saucepan; bring to simmer over medium heat. Remove from heat; stir in vanilla. Pour hot liquid over oat mixture; stir well. Using hands, toss mixture until thoroughly mixed.

Spread granola on prepared baking sheet. Bake until golden brown, stirring occasionally, about 30 minutes. Transfer sheet to rack; cool granola completely. (Can be made 2 weeks ahead. Store in airtight container at room temperature.)

Recipe Source

<http://www.epicurious.com/recipes/food/views/Vanilla-Scented-Granola-106306#ixzz20njNFCgr>