

## HOMEMADE GRANOLA

### INGREDIENTS

2.5 c. rolled oats  
1 c. raw nuts (hazelnuts, almonds, etc.)  
1 c. dried fruit (cherries, apricots, etc.)  
1 tsp cinnamon  
1/2 tsp ground ginger  
1/2 c. light brown sugar  
1/2 tsp salt  
1/2 c. unsweetened apple sauce  
1 tbsp vegetable oil  
1/4 c. honey  
1/4 c. maple syrup

### DIRECTIONS

1. Preheat oven to 300F
2. Mix the dry ingredients: rolled oats, nuts, cinnamon, ginger, light brown sugar, salt
3. Mix together the wet ingredients in a separate bowl: applesauce, vegetable oil, honey, and maple syrup
4. Combine the wet with the dry ingredients and mix well
5. Spread the granola evenly on a baking sheet
6. Cook for 30 min in the oven, stirring every 10 min
7. Granola done when lightly golden brown
8. Let it cool and it will get crispy and crunchy

Optional: Add dried fruit to the dry ingredients before baking if you like the fruit extra chewy, or mix it in at the end after the granola is made