

## **Homemade Granola by Chef Jen**

### **Ingredients:**

- 3 cups old fashioned rolled oats
- 1 cup chopped nuts (I prefer, ½ almonds, ½ walnuts)
- Option: ¼ cup seeds: sunflower or chia or hemp heart or flaxseeds
- 2 tsp ground cinnamon
- ½ cup olive oil
- ½ cup pure maple syrup
- 2 tsp vanilla extract
- ½ cup dried fruit (raisins, cranberries, apricots (chopped) or a mixture)

### **Preparation:**

1. Pre-heat oven to 300°F. If preferred, line large jelly roll pan with parchment paper or silicon mat.
2. In a large mixing bowl, mix dry ingredients together. In a smaller mixing bowl, whisk the oil, syrup and vanilla.
3. Add all at once to the dry and mix well.
4. Spread out on prepared pan and bake for ~ 10 minutes, stir and then bake for ~5-10 minutes more.
5. Cool to room temp and store in air tight container. Granola can last up to 1 month if properly stored.



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