Homemade Granola

**Ingredients**
- 1/4 cup honey or maple syrup
- 2 Tbsp canola oil
- ½ tsp cinnamon
- 2 cups old-fashioned rolled oats
- 1/4 cup sliced almonds
- ½ cup dried fruit
- Non-stick spray

**Procedure**
Preheat oven to 350F. Spray a baking sheet with non-stick spray or line with parchment paper to prevent sticking.

In a medium-sized bowl, whisk together honey, oil, and cinnamon. With a wooden spoon, stir in oats, almonds, and dried fruit until fully coated.

Spread oat mixture evenly onto baking sheet. Bake for 5 minutes. Remove from the oven and stir with a spatula. Return to oven and cook another 5-10 minutes, or until light golden-brown.

Remove from oven. Store in air-tight container up to 7 days at room temp, or up to 1 month refrigerated.

**Recipe Notes**
IF you like chunky granola, add 1 Tablespoon peanut butter when whisking together honey, oil and cinnamon and drop the oat mixture onto the pan in clumps. Get creative and swap in your favorite nuts and fruit to customize this recipe to your liking!

**Prep Time**
5 min

**Cook Time**
10-15 min

**Servings**
4

**Cost Per Serving**
$0.68