

Cinnamon Granola



You can easily 2~3 or even 4x this recipe

Makes about 5c

3c old~fashioned oats (not quick cook)	2T wheat germ	1/2c honey
1/2c slivered almonds (not salted)	2T protein powder	1c dried fruit (cranberries, raisins, cherries, etc.), optional
1/2c pistachios (not salted)	2T cinnamon	
	3T canola oil	
	3T water	

Preheat oven to 300. Line rimmed cookie sheet with parchment paper and spray lightly with non~stick cooking spray.

In large bowl, combine oats, nuts, wheat germ, protein powder and cinnamon. Mix well.

In small saucepan, heat canola oil, water and honey until warmed. Pour over oat mixture and mix well.

Spread onto prepared cookie sheet and bake 30~40 minutes, stirring every 10 minutes.

Cool completely and add dried fruit, if desired.

Store in airtight container for 2 weeks.

Listen for my weekly recipes, Fridays at 7:45 a.m. on WGRR presented by



Debbie Spangler ~ Certified Personal Chef

www.yummyissimo.com ~ debbie@yummyissimo.com