

Nutty Granola

Makes 4 1/2 cups (9 one-half cup servings)

Ingredients:

- Cooking spray
- 3 cups old-fashioned rolled oats
- 1/2 cup chopped walnuts
- 1/2 cup chopped almonds
- 1/2 cup chopped pecans
- 1/2 cup pure maple syrup
- 1/4 teaspoon salt
- 1/2 teaspoon ground cinnamon
- 1/2 cup raisins (optional)

Directions:

1. Preheat the oven to 300 degrees F. Coat a large baking sheet with cooking spray.
2. In a medium bowl, combine oats, nuts, salt, and cinnamon (and raisins, if using). Stir in maple syrup until it evenly coats the other ingredients. Spread on the baking sheet and bake until golden brown, stirring occasionally, about 30 minutes.
3. Transfer the baking sheet to a wire rack and let cool completely. Granola will keep stored in the refrigerator in an airtight container for about 2 weeks.

Recipe slightly adapted from [The Food You Crave](#) by Ellie Krieger

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