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## HOMEMADE GRANOLA

This granola is loose and easy to sprinkle so it is great for parfaits and as a topping for any of your favorite Smári yogurt flavors!

*Smári*

**Makes approximately 3 cups**

### INGREDIENTS

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- 2 cups (180 g) rolled oats or any rolled grain (not instant)**
- 2 tablespoons (25 g) light brown sugar, packed**
- 1/4 teaspoon ground cinnamon**
- 1/4 teaspoon salt**
- 2 tablespoons (42 g) honey**
- 3 tablespoons (45 ml) vegetable oil**
- 1/4 teaspoon (1.2 ml) vanilla extract**
- 1/2 cup (65 g) dried apricots, chopped into 1/4 inch pieces**
- 1/4 cup seeds or nuts toasted and coarsely chopped**

### PREPARATION

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- 1) Heat the oven to 300°f.
- 2) Place the oats, brown sugar, cinnamon, and salt in a large bowl. Stir to combine and set aside.
- 3) Place the honey, oil, and vanilla in a small bowl and whisk to combine.
- 4) Pour honey mixture into oat mixture and stir until evenly coated. Spread the mixture out in a thin, even layer onto a baking sheet. Bake on the middle rack for 15 minutes.
- 5) Pull tray out of the oven, stir, and put back for 5-10 minutes longer until lightly golden brown. Place the sheet tray on a cooling rack. The granola will harden as it cools. Stir occasionally until completely cool. Add the dried apricots and nuts or seeds and stir to combine.
- 6) Store airtight for up to two weeks.

