

The Famous Greystone Granola

Family-size serving

Ingredients

- 42 ounces old-fashioned rolled oats
- 1/2 cup sesame seeds
- 2 teaspoon sea salt
- 1/2 cup cinnamon
- 2 teaspoon ground ginger
- 1 1/4 cups soybean oil
- 1 tablespoon pure vanilla extract
- 2 cups pure maple syrup
- 1/2 cup molasses
- 1/4 cup water, as needed

Dried Fruits

- raisins
- banana chips
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- dried cherries
- dried apricots

Directions

1. Preheat oven to 350. Place a sheet of parchment paper onto a large sheet pan.
2. Mix dry ingredients in a large bowl.
3. Add liquid ingredients, adding water last and only to moisten the oatmeal.
4. Spread mixture in an even, loose, 1/2-inch thick layer on the sheet pan.
5. Bake for 20 minutes.
6. Using a spatula and maybe knife, loosen up the granola by chopping at it and stir it a little on the sheet pan.
7. Bake for 5-8 more minutes. Keep an eye on it to make sure it doesn't burn.
8. Cool completely. Chop up into bite-sized pieces and mix in whatever dried fruit you like!

Greystone