



Trail Mix Granola

Makes 15 cups | 30 servings | Grains • Protein • Fruit

Ingredients

- 6 cups old-fashioned oats
- ½-1 cup dried fruit (raisins, cranberries, appricots, etc)
- ½-1 cup nuts (hazelnuts, pistachios, almonds, walnuts, etc)
- 2 Tablespoons canola oil
- ¾ cup honey
- 1 Tablespoon vanilla
- ½ teaspoon cinnamon
- Nonstick spray

Directions

1. Wash hands with warm, soapy water for 20 seconds.
2. Preheat oven to 300°F. Spray two 9x13 inch baking pans with nonstick spray and set aside.
3. In a large bowl combine oats, dried fruit, nuts, and cinnamon.
4. Combine oil, honey, and vanilla in a saucepan and heat slightly.
5. Pour oil mixture over oat mixture. Mix thoroughly. Transfer to the two baking pans.
6. Bake for 15-20 minutes, stirring halfway through the baking time.
7. Remove from the oven when lightly toasted throughout.
8. Stir, cool completely, and store in a tightly sealed container.



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Recipe from the Cent\$ible Nutrition Program. Learn how to save money, cook quick and healthy meals, and stretch your food dollar by contacting your Wind River Reservation CNP Educator at <https://uwyocnp.org/wrir/>

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