

Stovetop Granola

I love granola, especially in my yogurt. My daughter does too, but she has food allergies so it was hard to find a brand that she could eat. I came across this recipe on allrecipe.com and it was a hit, no nuts, no coconuts, and all done on the stove - win win!

Ingredients:

- 1 tablespoon olive oil (you can use canola oil)
- 2 cups rolled oats
- 1/3 cup butter (to control the fat, I use 2 tablespoons)
- 2 tablespoons honey
- 1/3 cup packed brown sugar
- 1 tablespoon cinnamon (optional)
- 1/2 cup chopped almonds (optional)
- 1/3 cup dried cranberries (optional)

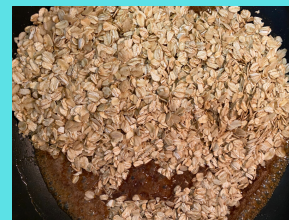
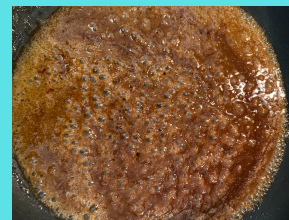


Directions:



1. Heat the oil in a large skillet over medium heat. Add the oats, then cook and stir until they start to brown and get crisp, about 5 minutes. Remove from heat and spread out onto a cookie sheet to cool.

2. Melt the butter in the same pan over medium heat. Stir the honey, brown sugar and if you want the cinnamon; cook, stirring constantly, until bubbly. Return the oats to the pan. Cook and stir for another 5 minutes. Pour out onto the cookie sheet and spread to cool.



3. Once cool, transfer to an airtight container. At this point you can stir in the almonds and dried cranberries. You can stir in any additional nuts and fruits at this time.



Sometimes I add chocolate chips and other times I keep it plain. Add this to your yogurt for some extra yumminess and crunch. This will keep for 2 weeks, but it never does in my house.