

## GRANOLA

### Ingredients

¼ Cup Brown Sugar

½ Cup Apple Juice

1 Tablespoon + 2 Teaspoons  
Canola Oil

⅛ Cup + 1 Tablespoon +  
1¼ Teaspoons Honey

1½ Teaspoons Ground  
Cinnamon

2 Teaspoons Vanilla Extract

15 Ounces Oats, Rolled, Dry

2 Ounces Coconut,  
Sweetened, Shredded

### Directions

1. In a large stock pot, add brown sugar, apple juice, canola oil, honey, salt, cinnamon, and vanilla extract. Heat uncovered over medium heat for 4 minutes. DO NOT BOIL.
2. Combine brown sugar mixture and oats in a large bowl. Toss to coat evenly.
3. Transfer 1 quart 1½ cups (about 1 lb 10 oz) granola to a half sheet pan (18" x 13" x 1").
4. Bake in conventional oven at 250°F for 1 hour 15 minutes OR in convection oven at 200°F for 1 hour 15 minutes.
5. Remove from oven. Allow granola to sit at room temperature for at least 2 hours.
6. Fold in coconut.

YIELD:  
1 QT + ⅛ CUP

### Crediting

Provides a Grain/Bread at Breakfast:

Toddler  
⅛ Cup

Preschool  
⅛ Cup

School Age  
¼ Cup

Adult  
½ Cup