Whole Grain Granola



Equipment

Baking sheet



Small saucepan or microwave safe dish

Ingredients

5 cups

Old-fashioned oats (regular or gluten-free)

½ cups

Honey (or maple syrup)

KinderCare Cooks Tips: Infants 12 months and younger should not eat honey

Nut butter (Nut free? Swap for sunflower seed butter)

1 tsp.

Vanilla extract

½ tsp.

Cinnamon (optional)

Instructions

- 1 Preheat oven to 275 degrees F.
- Optional: Line baking trays with parchment paper.
- Place oats and cinnamon in a large bowl and set aside.
- Combine nut butter (peanut, almond, cashew, or sunflower seed butter), honey, and vanilla in a small saucepan and heat to warm about 1-2 minutes, until the two are incorporated.

KinderCare Cooks Tip: For a stove-free heating alternative, try placing the honey, and nut/seed butter in a microwave safe dish and heat for about 30-45 seconds. Stir to combine ingredients and add in the vanilla.

- Pour the nut/seed butter mixture over the oats and stir until well combined.
- Spread the granola in an even layer on a baking sheet.

KinderCare Cooks Tip: if you have parchment paper it will make clean-up a snap.

- Bake for 20 minutes.
- Stir and continue baking another 10-15 minutes more until the granola becomes a light golden-brown color.
- 9 Let cool on the baking sheet.
- The granola will become crisp as it cools. Crumble with your hands and store in an airtight container for up to 2 weeks.

Optional Add-in Ingredients Ideas:



Seeds: pepitas (pumpkin seeds), sunflower seeds, chia, or coarsely ground flax seeds

Unsweetened coconut, flakes, or strips

Dried fruits: raisins, dried blueberries, dried cherries, dried cranberries, or dried currants



Whole Grain Granola SHOPPING LIST



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Cinnamon (optional)	

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