



CANADA AGRICULTURE
AND FOOD MUSEUM
MUSÉE DE L'AGRICULTURE
ET DE L'ALIMENTATION
DU CANADA

A FASCINATING WORLD
UN MONDE FASCINANT



Honey Cinnamon Granola

Ingredients

- ¼ cup (60 ml) honey
- ¼ cup (60 ml) brown butter
- 1 teaspoon (5 ml) pure vanilla extract
- 2 cups (500 ml) rolled oats
- ¼ cup (60 ml) wheat germ
- 2 teaspoons (10 ml) cinnamon
- ¼ teaspoon (1 ml) salt
- 1 cup (250 ml) chocolate chips
- 1 cup (250 ml) dried cranberries

Preparation

1. In a small pot, combine honey, brown sugar, and vanilla extract. . Heat over medium until sugar and honey are combined and smooth. Make sure to stir it a couple of times.
2. In a bowl, combine oats, wheat germ, cinnamon, and salt. Mix well.
3. Pour honey mixture over the oat mixture and stir well.
4. Pour granola onto a cookie sheet that has been covered with parchment paper.
5. Bake at 325 degrees for 20-25 minutes. Make sure you stir the granola often. Maybe every 5 minutes or so.
6. Let cool on sheet pan. Stir in dried cranberries and chocolate chips and enjoy.
7. Store in tight container for up to a couple of weeks.

Yield: Makes 24 cookies.