

No-Stir Granola

1/3 cup maple syrup
1/3 cup packed light brown sugar
4 teaspoons vanilla extract
1/2 teaspoon salt
1/2 cup vegetable oil
3 cups old-fashioned rolled oats
1 1/2 cups raw whole almonds, chopped
1/2 cup shredded unsweetened coconut
2 cups raisins or other dried fruit

Heat oven to 325° F. Grease a rimmed half-sheet baking pan.

Whisk together the maple syrup, brown sugar, vanilla, salt, and oil. Stir in oats, almonds, and coconut.

Spread the oat mixture into the prepared baking sheet; press evenly to compact granola.

Bake for 30-40 minutes, or until granola is lightly browned, rotating baking sheet halfway through the baking time.

Remove from the oven and let cool thoroughly. When granola is cool, break into clusters and stir in dried fruit.

Store in an airtight container up to 1 month.

Recipe originally from America's Test Kitchen's DIY cookbook
www.thefrugalgirl.com