



simple granola gift jar

*Your child can help stir ingredients,
spoon the granola into a jar and make a gift tag.*

- ¼ cup canola oil
- ½ cup honey
- ½ teaspoon ground cinnamon
- ½ teaspoon salt
- 3 cups rolled oats
- 1 cup sliced almonds or sunflower seeds
- 1 cup raisins (optional)

1. Preheat the oven to 325°F.
2. In a liquid measuring cup, mix oil, honey, cinnamon and salt.
3. In a large bowl, mix the oats and almond or sunflower seeds.
4. Pour the honey mixture over the oats. Stir well.
5. Spread onto a large baking sheet pan in an even layer.
6. Bake for 15 minutes. Remove from the oven and stir gently. Bake for another 5 to 10 minutes, or until the granola is lightly browned.
7. Remove from the oven. Stir in raisins. Let cool.

Make a gift!

Pack in a tightly covered container, like a mason jar. Add a ribbon and gift tag.



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