

HOMEMADE GRANOLA

Homemade granola is easy, inexpensive, and endlessly customizable. Use your favorite mix of nuts, seeds, and spices to make it your own.

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Prep Time: 15 mins

Cook Time: 20 mins

Cool time: 30 mins

Total Time: 1 hr 5 mins

Servings: ½ cup each

INGREDIENTS

- 4 cups old-fashioned rolled oats **(\$0.93)**
- 1/2 cup chopped pecans **(\$1.18)**
- 1/2 cup unsweetened coconut **(\$0.84)**
- 1/2 cup cooking oil **(\$0.80)**
- 1/4 cup brown sugar **(\$0.16)**
- 1/4 cup honey **(\$1.08)**
- 1/4 tsp cinnamon **(\$0.05)**
- 1/2 tsp salt **(\$0.05)**
- 1/2 tsp vanilla extract **(\$0.25)**
- 1/2 cup dried cranberries **(\$0.53)**



INSTRUCTIONS

1. Preheat the oven to 350°F. In a large bowl, stir together the oats, pecans, and coconut.
2. Add the oil, brown sugar, honey, cinnamon, salt, and vanilla in a small saucepot. Stir and cook over medium heat until the brown sugar is melted (about 3-5 minutes).
3. Pour the sugar and oil mixture over the bowl of dry ingredients. Stir until everything is very well coated in the oil and sugar.
4. Line a large baking sheet with parchment, then spread the granola out over the parchment in an even layer.
5. Bake the granola for 20 minutes, or until it is deeply golden brown.

6. Remove the granola from the oven and stir in the dried cranberries while the granola is still warm and soft. Spread it out into an even layer again and let it cool completely. The granola will harden as it cools.
7. Once cool, break the granola into chunks and transfer it to an air-tight container for storage.

The full recipe can be found [here](#) along with step-by-step photos.

NUTRITION

Serving: 0.5 cup • Calories: 295 kcal • Carbohydrates: 34 g • Protein: 4 g • Fat: 17 g • Sodium: 102 mg • Fiber: 4 g

Nutritional values are estimates only.

Source: Homemade Granola. (2022, Aug 13). Budget Bytes. Retrieved September 6, 2022 from <https://www.budgetbytes.com/homemade-granola/>