

The Granola Cookbook

86 Recipes

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Homemade Chewy Granola Bars

Ingredients

1/2 cup packed brown sugar
1/3 cup peanut butter
1/4 cup corn syrup
1/4 cup butter, melted
1 teaspoon vanilla extract
1 1/2 cups quick-cooking oats
1/4 cup sunflower kernels
1/4 cup raisins
3 tablespoons toasted wheat germ
1 tablespoon sesame seeds
1/2 cup semisweet chocolate chips

Directions

In a small mixing bowl, combine the brown sugar, peanut butter, corn syrup, butter and vanilla. Stir in the oats, sunflower kernels, raisins, wheat germ and sesame seeds. Fold in chocolate chips.

Press into an 8-in. square baking dish coated with nonstick cooking spray. Bake at 350 degrees F for 15-20 minutes or until set and edges are browned. Cool completely on a wire rack. Cut into bars.

Light Fruit and Nut Granola

Ingredients

2 cups rolled oats
1/2 cup spelt flour
1/2 cup packed brown sugar
1 teaspoon ground cinnamon
3/4 teaspoon ground ginger
3 tablespoons canola oil
1/4 cup applesauce
3 tablespoons maple syrup
1/4 cup diced dried apricots
1/4 cup chopped pecans
3 tablespoons flax seeds, ground

Directions

Preheat oven to 300 degrees F (150 degrees C). Line a baking sheet with parchment paper.

Toss the rolled oats, spelt flour, brown sugar, cinnamon, ginger, canola oil, applesauce, maple syrup, dried apricots, pecans and ground flax seed together in a bowl, and mix well. Spread the granola mixture on the lined baking sheet.

Bake for 20 minutes, stir the granola, then bake for another 15 minutes until dry. Cool completely before serving.

Honey Granola Bread

Ingredients

3 1/2 cups all-purpose flour
2 (.25 ounce) packages active dry yeast
1 teaspoon salt
1 3/4 cups fat-free milk
10 tablespoons honey
1/3 cup butter or stick margarine
2 eggs
2 cups whole wheat flour
1 cup reduced-fat granola cereal without raisins
1 cup rye flour
1/2 cup cornmeal
1/2 cup quick-cooking oats
1/4 cup slivered almonds, toasted and chopped

Directions

In a large mixing bowl, combine 2 cups all-purpose flour, yeast and salt. In a saucepan, heat the milk, honey and butter to 120 degrees F-130 degrees F. Add to dry ingredients; beat just until moistened. Add eggs; beat until smooth. Stir in whole wheat flour and enough remaining all-purpose flour to form a soft dough (dough will be sticky). Stir in the granola, rye flour, cornmeal, oats and almonds.

Turn dough onto a floured surface; knead until smooth and elastic, about 6-8 minutes. Place in a greased bowl, turning once to grease top. Cover and let rise in a warm place until doubled, about 1 hour.

Punch dough down. Turn onto a floured surface. Divide in half; cover and let rest for 10 minutes. Shape each portion into a ball. Place on a greased baking sheet; flatten into 5-in. circles. Cover and let rise in a warm place until doubled, about 30 minutes. Bake at 375 degrees F for 20 minutes; cover with oil. Bake 10 minutes longer or until bread sounds hollow when tapped. Remove to a wire racks.

Fruit 'n' Honey Granola

Ingredients

4 cups quick cooking oats
1 cup chopped toasted almonds
1/4 cup toasted wheat germ
1/4 cup sunflower seeds
1/4 cup ground flax seeds
1 teaspoon cinnamon
1/2 teaspoon ground nutmeg
1/3 cup canola oil
2/3 cup honey
1/2 cup raisins
1/2 cup chopped dried pineapple
1/2 cup sweetened dried cranberries
1/2 cup chopped dried papaya

Directions

Preheat oven to 300 degrees F (150 degrees C). Line a large baking sheet with parchment paper.

In a large bowl, mix the oats, almonds, wheat germ, sunflower seeds, flax seeds, cinnamon, nutmeg, canola oil, and honey. Spread evenly over the prepared baking sheet, pressing down lightly with the back of a spoon.

Bake 20 minutes in the preheated oven, or until lightly browned. Allow to cool completely.

In a large bowl, break the cooled granola into large chunks. Mix in the raisins, pineapple, sweetened dried cranberries, and papaya. Store in an airtight container.

Peanut Butter Granola

Ingredients

9 cups rolled oats
3/4 cup whole wheat flour
1 1/2 cups chopped walnuts
2 tablespoons brewers' yeast (optional)
1/2 teaspoon salt, or to taste
1 cup dry milk powder
1 cup shredded coconut

3/4 cup white sugar
1/2 cup water
3/4 cup canola oil
1 cup unsalted peanut butter

Directions

Preheat an oven to 300 degrees F (150 degrees C).

Combine the oats, flour, walnuts, yeast, salt, milk powder, and coconut in a large mixing bowl; set aside. Stir the sugar, water, canola oil, and peanut butter together in a small saucepan over low heat until the sugar has dissolved and the mixture is hot and smooth. Pour the peanut butter over the oats and stir until evenly combined. Spread out onto 4 baking sheets.

Bake in the preheated oven for 45 minutes, stirring every 15 minutes. Turn the oven off and allow the granola to cool in the oven until dry, about 3 hours.

Golden Granola

Ingredients

4 cups old-fashioned oats
1 cup flaked coconut
1/2 cup wheat germ
1/2 cup sesame seeds
1/2 cup sunflower seeds
1/2 cup slivered almonds
1 1/2 teaspoons salt
1 1/2 teaspoons ground cinnamon
1/2 cup vegetable oil
1/4 cup packed brown sugar
1/3 cup honey
1/3 cup water
1 tablespoon vanilla extract
1/2 cup golden raisins or chopped dried apricots

Directions

In a large bowl, combine the first eight ingredients; mix well. In a saucepan, cook oil, brown sugar, honey, water and vanilla until sugar is dissolved. Pour over dry ingredients and mix well. Spoon to a greased 13-in. x 9-in. x 2-in. baking pan. Bake at 275 degrees F for 1 hour or until golden, stirring every 15 minutes. Cool completely. Stir in raisins or apricots.

Crunchy Apple Muffins

Ingredients

1 cup all-purpose flour
1/2 cup whole wheat flour
1/2 cup sugar
2 teaspoons baking powder
1/2 teaspoon ground cinnamon
1/4 teaspoon salt
1 egg
1/2 cup fat-free milk
2 tablespoons butter or stick
margarine, melted
1 cup tart apples - peeled, cored
and chopped
TOPPING:
1/4 cup reduced-fat granola
cereal
2 tablespoons chopped walnuts
1 tablespoon brown sugar
1/2 teaspoon ground cinnamon
2 teaspoons fat free milk

Directions

In a large bowl, combine flours, sugar, baking powder, cinnamon and salt. In another bowl, beat egg, milk and butter. Stir into dry ingredients just until moistened. Fold in apples. Coat jumbo muffin cups with nonstick cooking spray; fill half full.

For topping, combine the cereal, walnuts, brown sugar, cinnamon and milk. Sprinkle over muffins. Bake at 375 degrees F for 20-25 minutes or until a toothpick comes out clean. Cool for 5 minutes before removing from pan to a wire rack. Serve warm.

Playgroup Granola Bars

Ingredients

2 cups rolled oats
3/4 cup packed brown sugar
1/2 cup wheat germ
3/4 teaspoon ground cinnamon
1 cup all-purpose flour
3/4 cup raisins (optional)
3/4 teaspoon salt
1/2 cup honey
1 egg, beaten
1/2 cup vegetable oil
2 teaspoons vanilla extract

Directions

Preheat the oven to 350 degrees F (175 degrees C). Generously grease a 9x13 inch baking pan.

In a large bowl, mix together the oats, brown sugar, wheat germ, cinnamon, flour, raisins and salt. Make a well in the center, and pour in the honey, egg, oil and vanilla. Mix well using your hands. Pat the mixture evenly into the prepared pan.

Bake for 30 to 35 minutes in the preheated oven, until the bars begin to turn golden at the edges. Cool for 5 minutes, then cut into bars while still warm. Do not allow the bars to cool completely before cutting, or they will be too hard to cut.

Apple Cinnamon Oatmeal Cookie

Ingredients

1 cup apple cinnamon granola
3/4 cup all-purpose flour
1/2 cup packed brown sugar
1/2 cup shortening
1/4 cup white sugar
1 egg
1/2 teaspoon salt
1/2 teaspoon vanilla extract
1/2 teaspoon baking soda

Directions

Preheat oven to 375 degrees F (190 degrees C).

Mix together granola, flour, brown sugar, shortening, white sugar, egg, salt, vanilla extract and baking soda together in a medium size mixing bowl. Mix until well blended.

Drop by teaspoonfuls 1 1/2 inches apart on baking sheets.

Bake for 12 to 15 minutes, or until golden brown. Cool on wire racks.

Stovetop Granola

Ingredients

1 tablespoon olive oil
2 cups rolled oats
1/3 cup butter
2 tablespoons honey
1/3 cup packed brown sugar
1/2 cup chopped almonds
1/3 cup dried cranberries

Directions

Heat the oil in a large skillet over medium-high heat. Add oats then cook and stir until starting to brown and crisp, about 5 minutes. Remove from heat and spread out on a cookie sheet to cool.

Melt the butter in the same pan over medium heat. Stir in the honey and brown sugar; cook, stirring constantly, until bubbly. Return the oats to the pan. Cook and stir for another 5 minutes or so. Pour out onto the cookie sheet and spread to cool.

Once cool, transfer to an airtight container and stir in the almonds and dried cranberries. Any additional nuts and fruit can be stirred in at this time also.

Fruit 'N' Nut Granola

Ingredients

4 cups old-fashioned oats
1 cup nonfat dry milk powder
1 cup chopped dried mixed fruit
1/2 cup chopped walnuts
1/4 cup wheat germ
1 tablespoon ground cinnamon
3/4 cup packed brown sugar
1/4 cup water
1/2 cup vegetable oil
1 teaspoon vanilla extract
1/2 cup raisins

Directions

In a large bowl, combine oats, milk powder, fruit, walnuts, wheat germ and cinnamon. In a saucepan over medium heat, bring brown sugar and water to a boil. Remove from the heat; stir in oil and vanilla until mixed. Pour over oat mixture and toss to coat. Pour into a 15-in. x 10-in. x 1-in. baking pan. Bake at 275 degrees F for 1 hour and 30 minutes. Stir in raisins. Cool, stirring occasionally. Store in an airtight container.

Granola Wheat Bread

Ingredients

1 cup water (70 degrees to 80 degrees)
2/3 cup unsweetened applesauce
1 tablespoon butter or margarine, softened
3/4 teaspoon salt
2 1/4 cups whole wheat flour
1 1/4 cups all-purpose flour
3/4 cup granola without raisins
1/3 cup nonfat dry milk powder
4 teaspoons brown sugar
3/4 teaspoon ground cinnamon
1 1/2 teaspoons active dry yeast

Directions

In bread machine pan, place all ingredients in order suggested by manufacturer. Select basic bread setting. Choose crust color and loaf size if available. Bake according to bread machine directions (check dough after 5 minutes of mixing; add 1 to 2 tablespoons of water or flour if needed).

Granola Blondies

Ingredients

- 1 egg
- 1 egg white
- 1 1/4 cups packed brown sugar
- 1/4 cup canola oil
- 1 cup all-purpose flour
- 1 teaspoon baking powder
- 1/2 teaspoon salt
- 2 cups reduced-fat granola with raisins
- 1 cup dried cranberries or cherries

Directions

In a mixing bowl, combine the egg, egg white, brown sugar and oil; mix well. Combine the flour, baking powder and salt; stir into sugar mixture just until blended. Stir in granola and cranberries (batter will be thick)

Spread into a 9-in. square baking pan coated with nonstick cooking spray. Bake at 350 degrees F for 25-30 minutes or until golden and set. Cool on a wire rack. Cut into bars.

Sugar Free Granola

Ingredients

1 cup chopped dates
1 cup water
8 cups rolled oats
1/2 cup chopped walnuts
1 cup raisins
1 cup wheat germ
1/2 cup sunflower seeds
1/2 cup slivered almonds
2 cups shredded coconut
1/4 cup vegetable oil
1/4 cup frozen apple juice
concentrate, thawed

Directions

Preheat the oven to 350 degrees F (175 degrees C). In a small saucepan over medium heat, combine the dates and water. Cook stirring occasionally until the mixture forms a thick paste. Remove from heat and set aside.

In a large bowl, mix together the oats, walnuts, raisins, wheat germ, sunflower seeds, and coconut. Spread out in a thin layer onto a baking sheet. If your baking sheet is small, this can be done in batches.

Bake for 7 minutes in the preheated oven, or until lightly toasted. Transfer the mixture back into the bowl, and mix in the date paste, apple juice concentrate, and oil. Return to the baking sheet and bake for an additional 7 to 10 minutes, stirring occasionally until lightly browned. Granola will become more crispy as it cools. Store in an airtight container.

Megan's Granola

Ingredients

8 cups rolled oats
1 1/2 cups wheat germ
1 1/2 cups oat bran
1 cup sunflower seeds
1 cup finely chopped almonds
1 cup finely chopped pecans
1 cup finely chopped walnuts
1 1/2 teaspoons salt
1/2 cup brown sugar
1/4 cup maple syrup
3/4 cup honey
1 cup vegetable oil
1 tablespoon ground cinnamon
1 tablespoon vanilla extract
2 cups raisins or sweetened dried cranberries

Directions

Preheat the oven to 325 degrees F (165 degrees C). Line two large baking sheets with parchment or aluminum foil.

Combine the oats, wheat germ, oat bran, sunflower seeds, almonds, pecans, and walnuts in a large bowl. Stir together the salt, brown sugar, maple syrup, honey, oil, cinnamon, and vanilla in a saucepan. Bring to a boil over medium heat, then pour over the dry ingredients, and stir to coat. Spread the mixture out evenly on the baking sheets.

Bake in the preheated oven until crispy and toasted, about 20 minutes. Stir once halfway through. Cool, then stir in the raisins or cranberries before storing in an airtight container.

Granola Recipe Bars

Ingredients

1 1/4 cups all-purpose flour
1/2 cup butter flavored shortening
1/3 cup white sugar
3/4 cup raspberry preserves
1/2 cup raisins
1/2 cup milk chocolate chips
1/4 cup honey
2 tablespoons butter
3/4 cup quick cooking oats
1/3 cup shredded coconut
1/3 cup sliced almonds
2 tablespoons sesame seeds

Directions

Preheat oven to 350 degrees F (175 degrees C). Grease one 9x9 inch square pan.

In a mixer bowl combine the flour, 1/2 cup shortening and the sugar. Beat at low speed until crumbly. Press mixture into the bottom of the prepared pan.

Bake at 350 degrees F (175 degrees C) for 15 to 20 minutes.

Combine preserves , raisins and chocolate pieces, stirring until blended. Set aside.

In a saucepan combine the honey and the butter or margarine. Cook and stir until melted. Stir in the oats, coconuts, almonds and sesame seeds until blended.

Spread the raspberry preserve mixture over the hot crust, spoon oat mixture on top, spreading evenly to edges of pan. Bake for an additional 15 to 20 minutes or until lightly browned. Cut into bars to serve.

Cinnamon-Raisin Granola

Ingredients

4 cups old-fashioned oats
1 cup shredded coconut
1/4 cup packed brown sugar
1/4 cup vegetable oil
1/4 cup honey
1 teaspoon ground cinnamon
1 1/2 teaspoons vanilla extract
1 cup raisins

Directions

In a large bowl, combine oats and coconut; set aside. In a saucepan, combine brown sugar, oil, honey and cinnamon; bring to a boil. Remove from the heat and stir in vanilla. Pour over oat mixture; stir to coat. Spread in a large shallow baking pan. Bake at 350 degrees F for 15 to 20 minutes, stirring occasionally. Cool. Add raisins. Store in an airtight container.

Jennifer's Granola

Ingredients

4 cups rolled oats
1 cup wheat germ
1/2 cup flax seed meal
1/2 cup brown sugar
1/2 cup raw sunflower seeds
1/2 cup chopped pecans
1/2 cup sliced almonds
1 teaspoon ground cinnamon
1 1/2 teaspoons salt
1/3 cup canola oil
1/4 cup honey
1 teaspoon vanilla extract
1/2 cup water

Directions

Preheat the oven to 300 degrees F (150 degrees C).

In a large bowl, mix together the oats, wheat germ, flax seed meal, brown sugar, sunflower seeds, pecans, almonds, cinnamon and salt. In a separate bowl, whisk together the oil, honey, vanilla and water. Pour the wet ingredients over the dry, and mix until evenly blended. Spread in a greased 9x13 or 11x7 inch baking pan.

Bake for 1 hour in the preheated oven, stirring every 20 minutes, or until toasted. Let cool completely before storing in an airtight container.

Maple Crunch Cream Pie

Ingredients

APPLE FLLING:

4 cups Granny Smith apples -
peeled, cored and thinly sliced
4 tablespoons white sugar
1 teaspoon ground cinnamon
1/4 cup butter

STREUSEL TOPPING:

5 tablespoons rolled oats
5 tablespoons all-purpose flour
1/2 cup white sugar
1 teaspoon ground cinnamon
1/4 cup butter, melted

MAPLE CREAM FILLING:

1 (8 ounce) package cream
cheese, softened
1 1/2 cups milk
1 (3.5 ounce) package instant
vanilla pudding mix
1 teaspoon maple flavored extract

1 (9 inch) deep dish pie crust,
baked and cooled

Directions

Preheat oven to 350 degrees F (175 degrees C).

Place sliced apples in a large bowl, and toss with 4 tablespoons sugar and 1 teaspoon cinnamon. Melt 1/4 cup butter in a large skillet over medium heat. Saute apples until tender, 10 to 15 minutes. Allow to cool.

To make the Streusel Topping: In a medium bowl, mix together oatmeal, flour, 1/2 cup sugar and 1 teaspoon cinnamon. Drizzle with 1/4 cup melted butter, and mix with the fork until mixture resembles chunky crumbs, or granola. If mixture seems too moist, add a little oatmeal or flour until the consistency is right. Sprinkle crumbs onto an ungreased jellyroll pan. Bake in preheated oven for 20 to 25 minutes, stirring every 8 minutes or so, until light golden brown and crunchy. Transfer to a bowl and let cool.

To make Maple Cream Filling: In a medium mixing bowl, beat cream cheese until fluffy. Gradually beat in 1 cup milk, pudding mix, and maple extract. Add remaining 1/2 cup milk, and beat until smooth. Spread cream cheese mixture into pie shell and refrigerate until apples are cool.

After apples have cooled, remove them from skillet with a slotted spoon and transfer to a bowl. Reserve remaining apple syrup to drizzle over streusel. Arrange cooled apples over maple cream, then sprinkle with cooled streusel. Drizzle the reserved apple syrup over the top and refrigerate at least 2 hours before serving in order to allow the maple cream to firm up.

Chocolate Chip Cookies with a Secret

Ingredients

1 cup margarine, softened
1 cup white sugar
1 cup brown sugar (packed)
2 eggs
1 teaspoon vanilla extract
1 teaspoon French vanilla-flavored instant coffee granules
1/8 teaspoon water
1 teaspoon strawberry jam
1 teaspoon sweetened chestnut puree
1 tablespoon instant hot chocolate mix
1 teaspoon ground cinnamon
1 dash ground nutmeg
1 drop fresh lemon juice
1/4 teaspoon orange liqueur
1 drop maple flavored extract
2 cups all-purpose flour
2 1/2 cups granola with nuts and raisins
1 teaspoon baking powder
1 teaspoon baking soda
4 teaspoons salt
1 (16 ounce) package semisweet chocolate chips
1/2 cup chopped and toasted walnuts
1 ounce rosemary flavored chocolate, grated

Directions

Preheat the oven to 375 degrees F (190 degrees C). Lightly grease 2 baking sheets.

Cream the margarine with the white and brown sugars in a mixing bowl until light and fluffy. Beat in the eggs and vanilla extract. Mix the instant coffee and water together in a small bowl; stir into the egg and sugar mixture. Stir in the strawberry jam, chestnut puree, hot chocolate mix, cinnamon, nutmeg, lemon juice, orange liqueur, and maple extract until evenly blended. Gradually stir in the flour, granola, baking powder, baking soda, and salt until evenly blended. Stir in the chocolate chips, walnuts, and grated chocolate until well blended. Pinch off tablespoon-sized amounts of dough and roll between hands to make 1 inch diameter balls. Place balls on prepared baking sheets and flatten with a floured glass to be 1/4 inch high.

Bake in preheated oven until tops are set when lightly touched, 10 to 12 minutes. Cool 10 minutes on baking sheets before moving to a rack to cool completely.

Coconut Granola

Ingredients

8 cups quick-cooking oats
1 cup oat bran
1 cup unsweetened flaked coconut
3/4 cup chopped almonds
1/2 cup coconut milk
1/4 cup virgin coconut oil
1/4 cup vegetable oil
1/2 cup barley malt syrup or maltose syrup
1/2 cup honey
1 teaspoon vanilla extract
1/2 cup dried cranberries

Directions

Preheat the oven to 350 degrees F (175 degrees C). In a large bowl, stir together the oats, oat bran, coconut and almonds. Divide between two large baking sheets, and spread into an even layer.

Bake for 7 or 8 minutes in the preheated oven, until lightly toasted. Allow to cool for a few minutes, then return to the large bowl.

While the oats are toasting, combine the coconut milk, coconut oil, vegetable oil, malt syrup and honey in a saucepan. Cook over medium heat, stirring until it comes to a boil. Boil for 2 minutes. Remove from heat, and stir in the vanilla. Pour the syrup over the granola in the bowl, and stir until the dry ingredients are fully coated. Divide between the two baking sheets, and spread evenly.

Bake for 8 minutes in the preheated oven, or until fragrant and toasted. Cool in the pans, then mix in the dried cranberries. Store in an airtight container at room temperature.

Granola-Chocolate Cookies

Ingredients

1 cup butter, softened
3/4 cup white sugar
3/4 cup packed brown sugar
1 egg
1 teaspoon vanilla extract
1 1/2 cups all-purpose flour
1 teaspoon baking soda
1 teaspoon salt
1 3/4 cups granola
1 cup semi-sweet chocolate chips
1/2 cup chopped, unsalted dry-roasted peanuts

Directions

Preheat oven to 375 degrees F (190 degrees C).

In a medium bowl, cream together the butter, brown sugar and white sugar. Beat in the egg and vanilla. Combine the flour, salt and baking soda, stir into the creamed mixture. Finally, stir in the granola, chocolate chips and peanuts. Drop dough by heaping teaspoonfuls onto greased cookie sheets, about 2 inches apart.

Bake 12 to 15 minutes in the preheated oven, until cookies are lightly browned around edges. Remove cookies to wire racks and allow to cool.

Berry Batch Parfait

Ingredients

2 tablespoons SMUCKER'S®
Strawberry Low Sugar Preserves
1 (6 ounce) container vanilla
yogurt
1 cup low fat granola cereal
1 cup fresh mixed berries

Directions

Combine preserves and yogurt in bowl mixing until well combined.

Layer each of 2 8-ounce parfait glasses as follows: 1/4 cup granola, 1/4 cup berries, 3 tablespoons yogurt mixture, 1/4 cup berries.

Garnish with a dollop of remaining yogurt mixture and a whole strawberry.

Honey Peanut Granola

Ingredients

3 cups quick cooking oats
1/2 cup chopped peanuts
1/4 cup wheat germ
1/3 cup honey
1/3 cup brown sugar
1/4 cup vegetable oil
2 tablespoons warm water
1/2 teaspoon salt
1 teaspoon vanilla extract

Directions

Preheat oven to 250 degrees F (120 degrees C). Lightly grease a baking sheet.

In a large bowl, combine oats, peanuts, and wheat germ.

In a separate bowl, combine honey, brown sugar, vegetable oil, water, salt, and vanilla. Stir well; then pour into the oat mixture, and stir. Spread out on a cookie sheet.

Bake for 1 hour, stirring every 15 minutes. Remove from oven, and cool before serving.

Granola Cereal Bars

Ingredients

1/2 cup packed brown sugar
1/2 cup creamy peanut butter
1/4 cup light corn syrup
1 teaspoon vanilla extract
2 cups old-fashioned oats
1 1/2 cups crisp rice cereal
1/4 cup miniature chocolate chips

Directions

In a microwave-safe bowl, combine the brown sugar, peanut butter and corn syrup; cover and microwave on high for 2 minutes or until mixture comes to a boil, stirring once. Stir in the vanilla; add oats and cereal. Fold in chocolate chips. Press into a 9-in. square pan coated with nonstick cooking spray. Cool and cut into bars.

Crunchy Honey Wheat Bread

Ingredients

1 1/4 cups warm water (110 degrees F/45 degrees C)
2 tablespoons vegetable oil
3 tablespoons honey
1 1/2 teaspoons salt
2 cups bread flour
1 1/2 cups whole wheat flour
1 tablespoon vital wheat gluten
1/2 cup granola
1 (.25 ounce) package active dry yeast

Directions

Place ingredients in bread machine pan in the order suggested by the manufacturer.

Select whole wheat or dough cycle on bread machine. Start.

To bake bread in oven: select dough or manual cycle. Once cycle is complete, shape dough and place in a greased loaf pan. Allow to rise in a warm spot until doubled in size. Bake in a preheated 350 degrees F (175 degrees C) oven for 35 to 45 minutes or until a thermometer inserted in the center of the loaf reads 200 degrees F (95 degrees C).

Honey Nut Granola

Ingredients

- 4 cups rolled oats
- 1 cup sliced almonds
- 1 cup chopped pecans
- 1 cup raw sunflower seeds
- 1/3 cup canola oil
- 1/2 cup honey
- 1 teaspoon vanilla extract
- 1 tablespoon ground cinnamon

Directions

Preheat oven to 300 degrees F (150 degrees C).

In a large bowl, stir oats, nuts and sunflower kernels together. In a separate bowl, mix together oil, honey, vanilla and cinnamon. Add to dry ingredients; mix well. Spread mixture onto two ungreased baking sheets.

Bake in preheated oven, for 10 minutes, remove from oven and stir. Return to oven and continue baking until golden, about 10 minutes. Remove from oven and let cool completely before storing.

Easy Granola Bars

Ingredients

3 cups quick-cooking oats
1 (14 ounce) can sweetened condensed milk
2 tablespoons butter, melted
1 cup flaked coconut
1 cup sliced almonds
1 cup miniature semisweet chocolate chips
1/2 cup sweetened dried cranberries

Directions

Preheat oven to 350 degrees F (175 degrees C). Grease a 9x13 inch pan.

In a large bowl, mix together the oats, sweetened condensed milk, butter, coconut, almonds, chocolate chips and cranberries with your hands until well blended. Press flat into the prepared pan.

Bake for 20 to 25 minutes in the preheated oven, depending on how crunchy you want them. Lightly browned just around the edges will give you moist, chewy bars. Let cool for 5 minutes, cut into squares then let cool completely before serving.

Chewy Granola Bars

Ingredients

1 (10.5 ounce) package large marshmallows
2/3 cup chunky peanut butter*
1/2 cup butter, cubed
1/4 cup corn syrup
2 teaspoons vanilla extract
4 cups quick cooking oats
1 cup crisp rice cereal
1 cup miniature semisweet chocolate chips
1/2 cup flaked coconut
1/2 cup sunflower kernels
1/2 cup chopped peanuts
1/2 cup raisins
2 tablespoons toasted wheat germ
2 tablespoons sesame seeds

Directions

In a large microwave-safe bowl, combine the marshmallows, peanut butter, butter, corn syrup and vanilla. Microwave, uncovered, at 70% power for 2-3 minutes, stirring often until blended. Stir in the remaining ingredients.

Spread into a greased 13-in. x 9-in. x 2-in. baking pan. Bake at 350 degrees F for 15-20 minutes or until set. Cool on a wire rack. Cut into bars.

Coconut Granola Bars

Ingredients

3/4 cup packed brown sugar
2/3 cup peanut butter
1/2 cup corn syrup
1/2 cup butter or margarine,
melted
2 teaspoons vanilla extract
3 cups old-fashioned oats
1 cup semisweet chocolate chips
1/2 cup flaked coconut
1/2 cup sunflower kernels
1/3 cup wheat germ
2 teaspoons sesame seeds

Directions

In a large bowl, combine brown sugar, peanut butter, corn syrup, butter and vanilla. Combine the remaining ingredients; add to peanut butter mixture and stir to coat. Press into two greased 13-in. x 9-in. x 2-in. baking pans. Bake at 350 degrees F for 25-30 minutes or until golden brown. Cool on wire racks. Cut into bars.

Strawberry Granola Squares

Ingredients

1 1/2 cups granola without raisins
3/4 cup all-purpose flour
1/3 cup packed brown sugar
1/2 teaspoon ground cinnamon
5 tablespoons cold butter
1 cup strawberry preserves

Directions

In a large bowl, combine the granola, flour, brown sugar and cinnamon; cut in butter until crumbly. Set aside a third of the mixture for topping. Press remaining mixture into a well-greased 9-in. square baking pan. Bake at 375 degrees F for 10 minutes.

Spread preserves over crust; sprinkle with reserved granola mixture. Bake 15 minutes longer or until filling is bubbly around the edges. Cool on a wire rack. Cut into squares. Store in the refrigerator.

Sweet and Salty Granola

Ingredients

3/4 cup brown sugar
1/4 cup water
3 cups rolled oats
1/2 teaspoon salt
1 cup chopped walnuts
2 teaspoons ground cinnamon
1 tablespoon honey
2 teaspoons vanilla extract

Directions

Preheat an oven to 275 degrees F (135 degrees C). Cover a 10x15 inch pan with wax paper.

Mix brown sugar and water in a microwave safe bowl. Cook in microwave to dissolve the sugar, about 1 minute. Combine oats, salt, walnuts, and cinnamon in a large bowl. Stir in sugar mixture, honey, and vanilla extract. Mix well. Pour mixture onto the prepared pan, spreading evenly. Create clusters by squeezing small handfuls of the oat mixture together.

Bake in the preheated oven for 20 minutes. Remove from oven and gently stir granola using a spoon. Return to the oven and bake for an additional 25 minutes. The granola will be slightly browned and will continue to harden as they cool.

Blueberry Nut Oat Bran Muffins

Ingredients

- 1 1/2 cups oat bran
- 1 1/2 cups all-purpose flour
- 1/2 cup packed brown sugar
- 2 teaspoons baking soda
- 2 teaspoons baking powder
- 1 teaspoon ground cinnamon
- 1/2 teaspoon salt
- 1 1/8 cups applesauce
- 1/2 cup egg substitute
- 2 tablespoons canola oil
- 1 teaspoon vanilla extract
- 1 1/2 cups blueberries
- 1/4 ounce chopped pecans
- 1/2 cup low fat granola

Directions

Preheat oven to 400 degrees F (200 degrees C). Line a 12 cup muffin pan with paper muffin liners, and spray liners with cooking spray.

In a large bowl, mix the oat bran, flour, brown sugar, baking soda, baking powder, cinnamon, and salt. In a separate bowl, blend the applesauce, egg substitute, canola oil, and vanilla extract. Thoroughly mix the applesauce mixture into the flour mixture. Fold in the blueberries and pecans. Spoon the batter into the prepared muffin cups. Sprinkle batter with granola, and press granola lightly to make it stick.

Bake 18 minutes in the preheated oven, or until a toothpick inserted into a muffin comes out clean. Cool on a wire rack.

Gobble Up Granola Snacks

Ingredients

2 1/2 cups crispy rice cereal
2 cups quick-cooking oats
1/2 cup raisins
1/2 cup packed brown sugar
1/2 cup light corn syrup
1/2 cup crunchy peanut butter
1 teaspoon vanilla extract

Directions

In a large bowl, stir together the rice cereal and oats. Set aside. Grease a 9x13 inch baking dish with cooking spray.

Combine the brown sugar and corn syrup in a small saucepan over medium heat. Heat just until boiling, then remove from heat and stir in peanut butter and vanilla until smooth. Pour over the cereal and oat mixture, and mix well.

Press into the prepared pan using the back of a large spoon. Allow to cool, then cut into squares.

Good Morning Wrap

Ingredients

2 (10 inch) flour tortillas
1 cup cottage cheese, divided
1 cup chopped fresh pineapple,
divided
1/2 cup granola cereal, divided
2 tablespoons brown sugar,
divided
2 bananas, sliced lengthwise

Directions

Place the tortillas into a microwave oven, and heat on high until warmed and pliable, 10 to 15 seconds.

Spread each tortilla with cottage cheese and pineapple, sprinkle with granola cereal and brown sugar, and top with a sliced banana.

Fold the top and bottom of each tortilla down, enclosing the filling, and roll the wrap tightly into a compact cylinder. Slice each wrap in half across the middle to serve.

Cardamom Granola Bars

Ingredients

2 cups rolled oats
1/2 cup raisins
1/2 cup chopped walnuts, toasted
1 1/2 teaspoons ground
cardamom
6 tablespoons butter
1/3 cup packed brown sugar
3 tablespoons honey

Directions

Preheat oven to 350 degrees F.

Line a 9-inch square pan with foil, extending the foil over the sides.

Grease the foil with shortening or butter.

Mix the first 4 ingredients in a bowl.

Heat the butter, brown sugar and honey in a saucepan until the butter melts and begins to boil.

Pour this mixture over the dry ingredients and mix until well coated. Transfer to the prepared pan and press evenly with a spatula.

Bake about 30 minutes or until the top is golden brown.

Cool on rack. Using the foil, lift out of the pan and place on cutting board. Cut into 18 bars.

Banana Muffins with a Crunch

Ingredients

- 3 cups all-purpose flour
- 2 cups white sugar
- 2 teaspoons baking powder
- 1 teaspoon baking soda
- 1 teaspoon salt
- 2 eggs, lightly beaten
- 3/4 cup milk
- 2 teaspoons vanilla extract
- 1 cup melted butter, cooled
- 2 bananas, mashed
- 1 banana, chopped
- 1 cup granola
- 1 cup chopped walnuts
- 1 cup shredded coconut
- 1/4 cup banana chips (optional)

Directions

Preheat oven to 350 degrees F (175 degrees C). Line 24 muffin cups with paper liners.

In a bowl, mix the flour, sugar, baking powder, baking soda, and salt. Mix in the eggs, milk, vanilla, and butter. Fold in mashed bananas, chopped banana, granola, walnuts, and coconut. Scoop into the prepared muffin cups. Sprinkle with banana chips.

Bake 25 minutes in the preheated oven, or until a knife inserted in the center of a muffin comes out clean.

Granola Peach Bread

Ingredients

1 (16 ounce) can sliced peaches
2 cups all-purpose flour
2/3 cup sugar
2 teaspoons baking powder
1/4 teaspoon ground cloves
1/4 teaspoon salt
2 tablespoons cold butter or stick margarine
2 eggs, beaten
1 cup granola without raisins

Directions

Drain peaches, reserving 1/2 cup syrup (discard remaining syrup or save for another use). Chop peaches; set aside. In a bowl, combine the flour, sugar, baking powder, cloves and salt. Cut in butter until the mixture resembles coarse crumbs. Stir in eggs and reserved syrup. Fold in granola and peaches.

Pour into a greased 9-in. x 5-in. x 3-in. loaf pan. Bake at 350 degrees F for 60-65 minutes or until a toothpick inserted near the center comes out clean. Cool for 10 minutes before removing from pan to a wire rack.

Honey-Lime Granola with Almonds

Ingredients

3 cups rolled oats
1 cup sliced almonds
1/4 cup wheat germ
1/2 cup shredded unsweetened coconut
1/2 cup oat bran
3 tablespoons flax seeds
1/2 cup honey
1/4 cup vegetable oil
2 tablespoons frozen limeade concentrate
1/2 teaspoon salt
1 teaspoon vanilla extract
1 small lime, zest and juice

Directions

Preheat an oven to 250 degrees F (120 degrees C). Lightly grease a foiled-lined baking sheet.

Mix oats, almonds, wheat germ, coconut, oat bran, and flax seeds together in a large bowl. Whisk together honey, vegetable oil, limeade concentrate, salt, vanilla, lime zest, and lime juice in a separate bowl. Pour lime mixture into the oat mixture and stir well. Spread oats on to the prepared pan.

Bake in the preheated oven until golden brown and lightly crispy, about 1 hour and 30 minutes, stirring every 15 minutes. Remove from the oven and allow to cool. Store in an airtight container at room temperature.

Crunchy Pumpkin Pie Granola

Ingredients

1/3 cup brown sugar
1 tablespoon pumpkin pie spice
3 1/2 cups rolled oats
1/2 cup sliced almonds
1/2 cup chopped pecans
2/3 cup applesauce
1/2 cup honey
1 tablespoon vanilla extract
1/2 cup raisins
1/2 cup dried cranberries

Directions

Preheat an oven to 250 degrees F (120 degrees C). Coat 2 baking sheets with nonstick cooking spray.

Combine brown sugar, pumpkin pie spice, rolled oats, almonds, and pecans in a large bowl. Mix the applesauce, honey, and vanilla in a separate large bowl. Stir the oat mixture into the applesauce mixture, until granola begins to gather in clusters. Spoon granola evenly onto prepared baking sheets.

Bake in preheated oven, stirring every 20 minutes, until lightly browned and crispy, about 1 hour.

Remove from oven; cool to room temperature. Stir in raisins and cranberries; store in an airtight container.

Jif® Peanut Butter Granola

Ingredients

2/3 cup JIF® Creamy Peanut Butter
2/3 cup honey
1/2 teaspoon ground cinnamon
1 teaspoon vanilla extract
4 cups uncooked rolled oats
1 cup raisins
1 cup peanuts
1/2 cup dried figs, snipped

Directions

Preheat oven to 300 degrees F.

In a small saucepan, combine peanut butter, honey and cinnamon; heat through. Remove from heat and stir in vanilla.

Place oats in a large, shallow roasting pan or a 15 x 10 x 1-inch baking pan. Pour warm peanut butter mixture over oats and stir gently till oats are coated. Spread evenly in pan.

Bake in a 300 degree F oven for 35 to 40 minutes, stirring occasionally. Turn off oven.

Meanwhile in a small bowl, cover raisins in boiling water. Let stand for 10 minutes; drain well. Stir raisins, nuts and figs into baked mixture.

Return to oven and let dry 1 1/2 hours, stirring occasionally. Store in covered containers.

Apricot Granola Treats

Ingredients

CRISCO® Butter Flavor No-Stick
Cooking Spray
1 cup SMUCKER'S® Low Sugar
Apricot Preserves
1/2 teaspoon salt
2 cups low fat reduced sugar
granola with raisins cereal
1/4 cup toasted wheat germ
1/4 cup sunflower kernels

Directions

Preheat oven to 350 degrees F. Coat 2 cookie sheets generously with no-stick spray.

Stir together the apricot preserves and salt in a medium bowl. Add the rest of the ingredients, stirring to combine. Press about a tablespoon of the mixture into the bowl of spoon to form a rounded shape. Place the treats on the prepared cookie sheet about an inch apart.

Bake 14 to 16 minutes or until lightly browned on the bottom. Cool treats on cookie sheets.

PB&J Bars

Ingredients

1 (18 ounce) package refrigerated
sugar cookie dough, divided
2/3 cup strawberry jam
3/4 cup granola without raisins
3/4 cup peanut butter chips

Directions

Line a 9-in. square baking pan with foil and greased the foil. Press two-thirds of the cookie dough into prepared pan. Spread jam over dough to within 1/4 in. of edges. In a mixing bowl, beat the granola, peanut butter chips and remaining dough until blended. Crumble over jam.

Bake at 375 degrees F for 25-30 minutes or until golden brown. Cool on a wire rack. Using foil, lift out of pan. Cut into bars and remove from foil.

Cinnamon Maple Granola

Ingredients

1 cup old-fashioned oats
1/2 cup chopped walnuts
1/4 cup flaked coconut
1/4 cup pure maple syrup
1 tablespoon corn syrup
1 teaspoon ground cinnamon
1 teaspoon vanilla extract

Directions

Combine oats, walnuts and coconut in a greased 13-in. 9-in. x 2-in. baking pan; set aside. In a saucepan over medium heat, combine syrups and cinnamon; bring to a boil. Cook and stir for 1 minute. Remove from the heat; stir in vanilla. Pour over oat mixture and toss to coat. Bake at 275 degrees F for 30-40 minutes or until golden brown, stirring every 10 minutes. Cool, stirring occasionally. store in an airtight container.

Cinnamon Stove Top Granola

Ingredients

1 1/4 tablespoons olive oil
5 cups rolled oats
1 tablespoon ground cinnamon
1/3 cup butter
1/4 cup honey
1 tablespoon molasses
1/2 cup packed brown sugar
1/2 cup blanched slivered almonds (optional)
1/2 cup dried cherries (optional)

Directions

Heat the olive oil in a large stockpot over medium heat. Combine the oats and cinnamon and add them to the pot. Cook and stir until lightly toasted, stirring constantly, 3 to 4 minutes. Pour the oats out onto a large baking sheet and add the butter to the pot. When the butter has melted, stir in the honey, molasses and brown sugar. When the mixture starts to simmer, return the oats to the pot and continue to cook and stir until coated and hot.

Remove from the heat and stir in the almonds and cherries. Pour onto a large cookie sheet and allow to cool. The granola will harden as it cools. When cool, transfer to an airtight container and store at room temperature.

Vanilla Granola

Ingredients

6 cups quick cooking oats
1 cup chopped walnuts
1/2 cup flaked coconut
1/2 cup sesame seeds
2/3 cup vegetable oil
1/2 cup honey
1/2 cup packed brown sugar
2 tablespoons water
1 1/2 teaspoons vanilla extract

Directions

In a large bowl, toss oats, walnuts, coconut and sesame seeds. In a saucepan over medium heat, cook oil, honey, brown sugar, water and vanilla until well mixed. Pour over oat mixture and stir to coat evenly. Pour into two greased 13-in. x 9-in. x 2-in. baking pans. Bake at 275 degrees F for 50-60 minutes or until golden brown, stirring every 15 minutes. Cool, stirring occasionally. Store in an airtight container.

Easy Cranberry Granola

Ingredients

4 cups rolled oats
1 1/2 cups wheat germ
1/2 cup chopped walnuts
1/2 cup chopped almonds
1 cup dried cranberries
1/3 cup vegetable oil
1 1/4 cups honey, or to taste
1 1/2 teaspoons vanilla extract
1 teaspoon ground cinnamon

Directions

Preheat the oven to 300 degrees F (150 degrees C).

In a large bowl, stir together the oats, wheat germ, walnuts, almonds, and dried cranberries. In a separate bowl, mix together the oil, honey, vanilla and cinnamon. Drizzle over the dry ingredients, and stir to coat evenly. Spread the mixture out in a thin layer on an ungreased cookie sheet.

Bake for 30 to 40 minutes in the preheated oven, stirring every 10 minutes to toast evenly. Allow to cool completely before storing in an airtight container. Granola will become crunchier as it cools.

Granola Muffin Frittatas

Ingredients

8 eggs
2/3 cup milk
1/2 teaspoon salt
3 1/2 cups granola with nuts and dried fruit

Directions

Heat oven to 350 degrees F. Generously coat inside of 12 paper cupcake liners with cooking spray; place liners in muffin pan.

Beat eggs, milk and salt in bowl until blended. Add granola; mix well. Spoon into cupcake liners.

Bake in 350 degrees F oven until wooden pick inserted in centers comes out clean, 20 to 25 minutes. Remove cups from muffin pan; cool on wire rack. Serve warm.

Patriotic Banana Split

Ingredients

4 ounces reduced fat cream cheese
1/2 cup marshmallow creme
1 tablespoon lemon juice
1 teaspoon grated lemon peel
1/2 medium seedless watermelon
6 large ripe bananas, quartered
1/3 cup fresh blueberries
1/3 cup reduced-fat granola
cereal without raisins

Directions

In a mixing bowl, beat the cream cheese, marshmallow creme, lemon juice and peel until smooth; set aside. Using an ice cream scoop, scoop six balls from watermelon (save remaining melon for another use). In shallow dessert bowls, arrange four banana quarters; top with a watermelon ball. Spoon cream cheese topping over melon. Sprinkle with blueberries and cereal. Serve immediately.

Crunchy Berry Parfaits

Ingredients

1/3 cup reduced-fat granola
cereal
1 (8 ounce) carton reduced-fat
vanilla yogurt
1/2 cup fresh raspberries
1/2 cup fresh blackberries or
blueberries

Directions

Place 2 tablespoons of granola in each of two parfait glasses. Top each with about 2 tablespoons yogurt. Combine the berries; divide a third of the mixture between the two glasses. Repeat yogurt and berry layers. Top with the remaining yogurt, berries and granola.

Oatmeal-Walnut-Raisin Chewies

Ingredients

- 2 cups chopped walnuts
- 1 cup rolled oats
- 1 cup white sugar
- 1 cup packed brown sugar
- 1 cup unsalted butter, softened
- 2 eggs
- 1 teaspoon vanilla extract
- 1 2/3 cups all-purpose flour
- 1 teaspoon baking soda
- 1 teaspoon baking powder
- 1/2 teaspoon salt
- 2 cups raisins
- 1 1/2 cups unsweetened nut and grain granola

Directions

Place 1 oven rack in the upper third of the oven and 1 rack in the lower third of the oven. Preheat oven to 375 degrees F (190 degrees C). Coat 2 large baking sheets with cooking spray. On a microwavable plate, spread the walnuts and rolled oats. Microwave on high for 2 minutes. Stir and check for toasting. Microwave for an additional 2 minutes on high and stir. The nuts and oatmeal should now be nicely toasted. Dump in a large bowl.

In the food processor bowl fitted with a steel blade, combine the sugars, butter, eggs and vanilla. Process until smooth and creamy, about 30 seconds. In a small bowl, combine the flour, baking soda, baking powder and salt. Spoon the flour mixture on top of the batter. Pulse 3 or 4 times to mix.

Scrape the batter into the walnut-oatmeal mixture. Add the raisins and granola. Fold the ingredients together.

Drop the cookies onto the sheets using 2 tablespoons of dough for each cookie. Bake in the preheated oven for 12 to 15 minutes, until the tops are just beginning to brown but the middles still look a little soft. Cool on the baking sheets for a few minutes and then transfer to a rack.

Cranberry Sweet Potato Bake

Ingredients

1 1/2 pounds sweet potatoes
1 1/2 cups fresh or frozen
cranberries
2/3 cup sugar
1/3 cup orange juice
1 teaspoon salt
1 tablespoon butter or margarine
1 1/2 cups granola cereal

Directions

In a large saucepan, cover sweet potatoes with water; bring to a boil. Reduce heat; cover and simmer for 30 minutes or until tender. Drain and cool. Peel potatoes; cut into 1-in. pieces. Combine cranberries, sugar, orange juice and salt; place half in a greased 11-in. x 7-in. x 2-in. baking dish. Top with half of the sweet potatoes. Repeat layers. Dot with butter. Cover and bake at 350 degrees F for 25 minutes or until cranberries are tender. Uncover and sprinkle with granola; return to the oven for 10 minutes.

Granola-Date Cookies

Ingredients

1 cup butter, softened
3/4 cup white sugar
3/4 cup packed brown sugar
1 egg
1 teaspoon vanilla extract
1 1/2 cups all-purpose flour
1 teaspoon baking soda
1 teaspoon salt
1 3/4 cups granola
1 cup dates, pitted and chopped
1/2 cup chopped, unsalted dry-roasted peanuts

Directions

Preheat oven to 375 degrees F (190 degrees C). Grease cookie sheets.

In a medium bowl, cream together the butter, brown sugar and white sugar. Beat in the egg and vanilla. Combine the flour, salt and baking soda, stir into the creamed mixture. Finally, stir in the granola, dates and peanuts. Drop dough by heaping teaspoonfuls onto greased cookie sheets, about 2 inches apart.

Bake 12 to 15 minutes until cookies are lightly browned around edges. Remove cookies to wire racks and allow to cool completely.

Trail Mix Muffins

Ingredients

2 1/4 cups all-purpose flour
1 cup granola without raisins
3/4 cup packed brown sugar
2 teaspoons baking powder
1/2 teaspoon salt
2 eggs
1 cup milk
3/4 cup vegetable oil
1 teaspoon vanilla extract
1/2 cup miniature semisweet chocolate chips
1/2 cup chopped dry roasted peanuts
1/2 cup raisins
1/2 cup chopped dried apricots

Directions

In a large bowl, combine the flour, cereal, brown sugar, baking powder and salt. In another bowl, beat the eggs, milk, oil and vanilla; stir into dry ingredients just until moistened. Fold in the chips, peanuts, raisins and apricots.

Fill greased or paper-lined muffin cups three-fourths full. Bake at 375 degrees F for 15-18 minutes or until a toothpick comes out clean. Cool for 5 minutes before removing from pans to wire racks. Serve warm.

Melon with Ice Cream

Ingredients

1 medium cantaloupe, cut into 4 wedges
1 pint fat-free sugar free vanilla ice cream
1/4 cup reduced-fat granola with raisins

Directions

Place cantaloupe wedges in individual bowls. Top each with a scoop of ice cream and 1 tablespoon granola. Serve immediately.

Almond Maple Granola

Ingredients

3 cups rolled oats
1 cup blanched slivered almonds
1/4 cup wheat germ
1 (14 ounce) package flaked coconut
1/3 cup unsalted sunflower seeds (optional)
6 tablespoons pure maple syrup
6 tablespoons packed dark brown sugar
1/4 cup vegetable oil
2 tablespoons warm water
1/2 teaspoon salt
1 cup raisins

Directions

Preheat the oven to 250 degrees F (120 degrees C). Lightly grease a cookie sheet with sides, or a large cake pan with cooking spray.

In a large bowl, toss together the oats, almonds, wheat germ, coconut, and sunflower seeds. In a separate bowl, whisk together the maple syrup, brown sugar, oil, water and salt. Pour the liquid over the oat and nut mixture, and stir until evenly coated. Spread out on the prepared cookie sheet. If you want some chunky bits, squeeze some small handfuls into little clumps.

Bake for 1 hour and 15 minutes in the preheated oven, stirring occasionally until evenly toasted. Mix in raisins. Cool, and store in an airtight container at room temperature.

Half-Cup Cookies

Ingredients

2 cups whole wheat flour
1 teaspoon baking powder
3/4 teaspoon salt
1 teaspoon ground cinnamon
2 eggs
1/4 cup milk
1/2 teaspoon vanilla extract
1/2 cup peanut butter
1/2 cup honey
1/2 cup granola
1/2 cup packed brown sugar
1/2 cup butter, softened
1/2 cup semisweet chocolate chips
1/2 cup chopped walnuts
1/2 cup flaked coconut
1/2 cup raisins

Directions

Combine flour, baking powder, salt, and cinnamon; set aside.

In large bowl, beat eggs, milk, and vanilla. Beat in peanut butter, honey, brown sugar, and butter until creamy.

Stir in flour mixture until well blended. Stir in chocolate chips, nuts, coconut, raisins, and granola until blended.

Drop batter by heaping spoonful 1 inch apart on lightly greased baking sheets. Bake at 375 degrees F (190 degrees C) for 10 minutes until golden on bottom. Cool on rack.

Ingredients

2 bananas, peeled and diced
1 1/4 cups dates, pitted and chopped
1/4 cup packed brown sugar
1/4 cup hot water
1 tablespoon vanilla extract
1 teaspoon ground cinnamon
8 cups quick cooking oats
8 ounces dried mixed fruit
8 ounces blanched slivered almonds

Directions

Preheat oven to 250 degrees F (120 degrees C).

Puree the bananas and dates in a food processor. Add the brown sugar, hot water, vanilla and cinnamon; mix well.

Pour mixture into a large mixing bowl, add oatmeal and mix well.

Spread onto large baking sheets and bake at 250 degrees F (120 degrees C) for 1 to 1 1/2 hours stirring frequently. Cook longer for crunchier if desired. Once cooled add the dried fruits and nuts, as little or as much as you want, and mix.

Fruity Granola Bars

Ingredients

3/4 cup packed brown sugar
1/2 cup honey
1/4 cup water
1 teaspoon salt
1/2 cup butter
3 cups rolled oats
1 cup toasted and sliced almonds
1 cup wheat germ
1/4 cup sesame seeds
1/2 cup dried cherries
1/2 cup raisins
1/2 cup chopped pitted dates

Directions

In a large saucepan or electric frying pan, combine sugar, butter, honey, water, and salt. Bring to a simmer and cook for 5 minutes. Stir in oats, almonds, wheat germ, and sesame seeds. Cook, stirring frequently, for 15 minutes. Remove from heat and add fruits.

Pour into a jelly roll pan lined with wax paper or parchment. Score deeply into bars of desired size. Allow to cool for 30 minutes. Break along score lines. Store in an airtight container.

Ultimate Irresistible Granola

Ingredients

- 5 cups rolled oats
- 1 cup blanched slivered almonds
- 1 cup chopped walnuts
- 1 cup chopped pecans
- 1 cup sesame seeds
- 1 cup wheat germ
- 2 cups shredded coconut
- 1 cup unsalted sunflower seeds
- 1 cup canola oil
- 1 1/2 cups honey
- 1 cup raisins
- 1 cup dried cranberries

Directions

Preheat the oven to 325 degrees F (165 degrees C).

In a large bowl, stir together the oats, almonds, walnuts, pecans, sesame seeds, wheat germ, coconut and sunflower seeds. In a small pan over medium heat, stir together the oil and honey. Cook and stir until blended. You could also do this in a large measuring cup in the microwave, heating for about 2 minutes and 30 seconds. Pour over the oat mixture, and stir to coat evenly. Spread out in an even layer on two cookie sheets.

Bake for 20 minutes in the preheated oven, until the oats and nuts are toasted. Immediately after it comes out of the oven, stir in the raisins and dried cranberries. Let stand until cooled, and stir again to break up any large clusters. Store in an airtight container at room temperature for up to two weeks, but I guarantee it won't be around that long!

Dee's Dark Chocolate Granola

Ingredients

cooking spray
1/2 cup brown sugar
2 tablespoons peanut butter
2 tablespoons honey
2 tablespoons butter flavored spread (such as I Can't Believe It's Not Butter!® Spread)
1 teaspoon vanilla extract
2 cups oats (such as Quaker Oats®)
1 teaspoon ground cinnamon
1/4 teaspoon salt
1/4 cup dark chocolate chips
1/4 cup sweetened dried cranberries (such as Craisins®) (optional)
1/4 cup sliced almonds (optional)

Directions

Preheat oven to 350 degrees F (175 degrees C). Line a 9x13-inch baking dish with aluminum foil and spray with nonstick cooking spray.

Melt together the brown sugar, peanut butter, honey, butter flavored spread, and vanilla extract in a small saucepan over low heat. Stir until well combined; remove from heat.

Combine the oats, cinnamon, and salt in a large bowl. Pour the brown sugar mixture into bowl; stir well to combine. Stir in the chocolate chips, dried cranberries, and almonds. Spoon into the prepared pan; pat down and spread evenly.

Bake in preheated oven until browned, 15 to 20 minutes.

Peach Crisp III

Ingredients

1/2 cup quick cooking oats
1/2 cup honey-sweetened granola
3 tablespoons all-purpose flour
1/2 cup packed brown sugar
1/4 cup butter
5 cups fresh peaches - peeled,
pitted and sliced
1 tablespoon all-purpose flour
1 teaspoon ground cinnamon
1/2 teaspoon ground nutmeg
1/4 teaspoon ground allspice
(optional)
1/4 cup chopped pecans
(optional)

Directions

Preheat oven to 375 degrees F (190 degrees C).

In a medium bowl, combine the oats, granola, 3 tablespoons flour, and brown sugar. Cut in the 1/4 cup butter until crumbly.

Place peach slices in an 8-inch square baking dish. Sprinkle with remaining 1 tablespoon flour. Scatter the oat mixture over the peaches. Sprinkle top with cinnamon, nutmeg, allspice, and pecans.

Bake in preheated oven for 30 minutes, or until golden brown.

Vegan Granola

Ingredients

cooking spray
3 cups rolled oats
2/3 cup wheat germ
1/2 cup slivered almonds
1 pinch ground nutmeg
1 1/2 teaspoons ground cinnamon
1/2 cup apple juice
1/2 cup molasses
1 teaspoon vanilla extract
1 cup dried mixed fruit
1 cup quartered dried apricots

Directions

Preheat oven to 350 degrees F (175 degrees C). Prepare two cookie sheets with cooking spray.

In a large bowl, combine oats, wheat germ, almonds, cinnamon and nutmeg. In a separate bowl, mix apple juice, molasses and extract. Pour the wet ingredients into the dry ingredients, stirring to coat. Spread mixture onto baking sheets.

Bake for 30 minutes in preheated oven, stirring mixture every 10 to 15 minutes, or until granola has a golden brown color. Let cool. Stir in dried fruit. Store in an airtight container.

Granola Bars III

Ingredients

2 cups quick cooking oats
1 cup all-purpose flour
3/4 cup packed brown sugar
3/4 cup raisins
1/2 cup wheat germ
1/2 teaspoon salt
1/2 teaspoon ground cinnamon
1/2 cup chopped English walnuts
1/2 cup vegetable oil
1/2 cup honey
1 egg
2 teaspoons vanilla extract

Directions

Preheat oven to 350 degrees F (175 degrees C). Line a 9x13 inch baking pan with aluminum foil or parchment paper, and spray with vegetable oil spray.

In a large bowl, stir together oats, flour, brown sugar, raisins, wheat germ, salt, cinnamon, and walnuts. In a smaller bowl, thoroughly blend oil, honey, egg, and vanilla; pour into the flour mixture, and mix by hand until the liquid is evenly distributed. Press evenly into the prepared baking pan.

Bake 25 to 30 minutes in the preheated oven, or until the edges are golden. Cool completely in pan before turning out onto a cutting board and cutting into bars.

White Chocolate Cranberry Granola Bars

Ingredients

1/4 cup sugar
1/4 cup maple syrup
1/4 cup honey
2 tablespoons reduced fat peanut butter
1 egg white
1 tablespoon fat-free evaporated milk
1 teaspoon vanilla extract
1 cup whole wheat flour
1/2 teaspoon baking soda
1/2 teaspoon ground cinnamon
1/4 teaspoon ground allspice
2 cups old-fashioned oats
1 1/2 cups crisp rice cereal
1/3 cup vanilla or white chips
1/4 cup dried cranberries
1/4 cup chopped walnuts

Directions

In a large bowl, combine the first seven ingredients; mix well. Combine the flour, baking soda, cinnamon and allspice; add to the sugar mixture. Stir in the remaining ingredients.

Press into a 13-in. x 9-in. x 2-in. baking pan coated with nonstick cooking spray. Bake at 350 degrees F for 18-20 minutes or until golden brown. Score the surface with shallow cuts, making rectangular bars. Cool completely on a wire rack. Cut along score lines.

Glazed Apple Tart

Ingredients

2 cups all-purpose flour
1/2 cup sugar, divided
3/4 cup butter or margarine
1 egg yolk, lightly beaten
3 tablespoons cold water
6 medium baking apples, peeled,
cored, and chopped
1 1/2 cups granola with raisins
1/2 cup slivered almonds
1 cup confectioners' sugar
2 tablespoons lemon juice

Directions

In a bowl, combine flour and 1/4 cup of sugar; cut in butter until mixture resembles coarse crumbs. Combine egg yolk and water; stir into flour mixture and mix lightly. Form dough into a ball; press onto bottom and sides of an ungreased 15-in. x 10-in. x 1-in. baking pan. Bake at 350 degrees F for 15 minutes. Sprinkle the apples over crust. Combine granola, almonds and remaining sugar; sprinkle over apples. Bake at 350 degrees F for 50 minutes or until apples are tender. Cool on wire rack. Combine confectioners' sugar and lemon juice until smooth; drizzle over pie.

Golden Cinnamon Granola

Ingredients

1/4 cup butter or margarine,
melted
1/4 cup honey
1 1/2 teaspoons ground cinnamon
1/2 teaspoon salt
3 cups old-fashioned oats
1 cup flaked coconut
1 cup chopped walnuts
2/3 cup raisins

Directions

In a bowl, stir butter, honey, cinnamon and salt until well blended. Combine the oats, coconut and walnuts in a greased 13-in. x 9-in. x 2-in. baking pan. Add butter mixture and stir to coat evenly. Bake at 275 degrees F for 50-60 minutes or until golden brown, stirring every 15 minutes. Add raisins. Cool, stirring occasionally. Store in an airtight container.

Fruity Tofu Parfait with Granola

Ingredients

1 (12 ounce) package silken tofu
3 tablespoons honey
2 teaspoons vanilla extract
1 cup raspberries
1 apple, cored and diced
1/2 cup low fat granola
2 tablespoons raisins

Directions

Combine tofu, honey and vanilla in blender or food processor and puree until completely smooth, then transfer to a bowl and stir in raspberries until mixture is slightly pink.

Layer fruity tofu in serving glasses with apple and granola, top with raisins and serve.

Zucchini Granola Cookies

Ingredients

3/4 cup butter or margarine,
softened
1 1/2 cups packed brown sugar
1 egg
1 tablespoon grated orange peel
1 teaspoon vanilla extract
3 1/2 cups all-purpose flour
3 cups granola cereal
1 teaspoon baking soda
1 teaspoon salt
3 cups shredded zucchini
2 (12 ounce) packages semisweet
chocolate or butterscotch chips

Directions

In a mixing bowl, cream butter and brown sugar. Beat in the egg, orange peel and vanilla. Combine flour, granola, baking soda and salt; add to creamed mixture alternately with zucchini. Stir in chips.

Drop by tablespoonfuls 2 in. apart onto greased baking sheets. Bake at 350 degrees F for 8-10 minutes or until lightly browned. Remove to wire racks to cool.

Nutty Granola II

Ingredients

1/2 cup canola oil
1/3 cup hot water
2/3 cup honey
6 cups rolled oats
3/4 cup sliced almonds
3/4 cup chopped pecans
3/4 cup chopped walnuts
1 cup raisins
1 1/2 cups golden raisins
1/2 cup dried cherries

Directions

Preheat the oven to 325 degrees F (165 degrees C).

In a medium bowl, whisk together the oil, hot water and honey. In a large bowl, stir together the oats, almonds, pecans, and walnuts. Pour the honey mixture into the oat mixture and stir until the oats and nuts are evenly coated. Spread out the granola onto 2 baking sheets.

Bake for 10 minutes, stir, and bake 10 more minutes, or until toasted. Allow granola to cool completely before stirring in the raisins, golden raisins and dried cherries. Granola will harden as it cools. Break apart any large lumps, and store in an airtight container at room temperature.

Granola Bars I

Ingredients

3/4 cup all-purpose flour
3/4 cup whole wheat flour
1/2 cup ground walnuts
3/4 teaspoon salt
2 teaspoons baking powder
1/2 cup shortening
1 3/4 cups packed brown sugar
2 eggs
1 teaspoon vanilla extract
1 1/3 cups granola
1/2 cup dried cranberries

Directions

Preheat oven to 350 degrees F. Lightly grease a 9 inch square pan.

In a large mixing bowl, cream the shortening, brown sugar, eggs, and vanilla extract. Beat well after the addition of each ingredient.

In small saucepan, cover the cranberries in water and boil for 10 minutes. Drain and chop into small pieces. Add to egg mixture.

Slowly add in white and wheat flours, walnuts, salt and baking powder. Mix until well blended. Fold in granola and mix well.

Spread dough into baking pan and bake 20 to 25 minutes. Let cool before cutting into bars. Store in airtight container.

St. Patrick's Day Zucchini-Oatmeal Cookies

Ingredients

1/2 cup butter
3/4 cup white sugar
1 egg
1/2 teaspoon vanilla extract
1 1/2 cups grated zucchini
1 1/2 cups all-purpose flour
1/2 teaspoon baking soda
1 teaspoon ground cinnamon
1 cup quick cooking oats
1 cup granola
2 cups semisweet chocolate chips

Directions

Preheat oven to 350 degrees F (175 degrees C).

In a medium bowl, cream butter and sugar until fluffy. Stir in the egg and vanilla, mix well, then stir in the shredded zucchini. Sift together the flour, baking soda and cinnamon, stir into the zucchini mixture. Finally, stir in the oats, granola and chocolate chips.

Drop dough from a teaspoon onto an unprepared cookie sheet. Leave at least 2 inches between cookies. Bake for 10 to 12 minutes in the preheated oven. The cookies will stay soft and moist because of the zucchini.

Granola Energy Bars

Ingredients

3 1/2 cups old fashioned or quick cooking oats
3/4 cup raisins
2/3 cup sunflower seeds
1/2 cup toasted sesame seeds (such as Sun Luck®)
1/2 cup wheat germ
1/2 cup oat bran
3 tablespoons flax seeds
1 tablespoon ground cinnamon
1 teaspoon salt

1 1/2 cups creamy peanut butter
1 cup honey
1/4 cup melted butter
8 ounces semisweet chocolate chips, melted

Directions

Preheat an oven to 350 degrees F (175 degrees C). Line a 9x13 inch pan with aluminum foil.

Combine the oatmeal, raisins, sunflower seeds, wheat germ, oat bran, flax seeds, cinnamon, and salt in the bowl of a mixer. Mix in peanut butter, honey, and melted butter. Press mixture evenly into prepared pan.

Bake in the preheated oven for 15 minutes. Spread the melted chocolate chips over top; refrigerate until hard, about 30 minutes. Cut into bars.

Chewy Chocolate Chip Granola Bars

Ingredients

1/2 cup packed brown sugar
2/3 cup peanut butter
5 tablespoons corn syrup
1/2 cup applesauce
2 teaspoons vanilla extract
3 cups rolled oats
1 cup chocolate chips
1/2 cup miniature marshmallows
1/2 cup toasted oat cereal rings
2/3 cup wheat germ

Directions

Preheat the oven to 350 degrees F (175 degrees C). Grease a 9x13 inch baking pan.

In a large bowl, stir together the brown sugar, peanut butter, corn syrup, applesauce, and vanilla. In a separate bowl, stir together the oats, chocolate chips, mini marshmallows, cereal rings and wheat germ. Stir the dry ingredients into the peanut butter mixture until evenly coated. Press lightly into the prepared pan.

Bake for 25 to 30 minutes in the preheated oven, or until slightly golden. Cool in the pan on a wire rack. Cut into bars.

Granola Raisin Bread

Ingredients

1 2/3 cups water (70 to 80 degrees)
1/3 cup honey
2 tablespoons butter or margarine
1 1/2 teaspoons salt
3 1/2 cups bread flour
1 cup quick-cooking oats
1 tablespoon active dry yeast
1 cup granola cereal
3/4 cup golden raisins

Directions

In bread machine pan, place the first seven ingredients in order suggested by manufacturer. Select basic bread setting. Choose crust color and loaf size if available.

Bake according to bread machine directions (check dough after 5 minutes of mixing; add 1 to 2 tablespoons of water or flour if needed). Just before the final kneading (your machine may audibly signal this), add the granola and raisins.

Peanut Butter Granola

Ingredients

2/3 cup JIF® Creamy Peanut Butter
2/3 cup honey
1/2 teaspoon ground cinnamon
1 teaspoon vanilla
1 cup uncooked rolled oats
1 cup raisins
1 cup peanuts
1/2 cup dried figs, snipped

Directions

Preheat oven to 300 degrees F.

In a small saucepan, combine JIF®, honey and cinnamon; heat through. Remove from heat and stir in vanilla. Place oats in a large, shallow roasting pan or a 15 x 10 x 1-inch baking pan. Pour warm JIF® mixture over oats and stir gently until oats are coated. Spread evenly in pan.

Bake for 35 to 40 minutes, stirring occasionally. Turn off oven.

Meanwhile, in a small bowl, cover raisins in boiling water. Let stand for 10 minutes; drain well. Stir raisins, nuts and figs into baked mixture. Return to oven and let dry 1 1/2 hours, stirring occasionally. Store in covered containers.

Granola-Raisin Cookies

Ingredients

1 cup butter, softened
3/4 cup white sugar
3/4 cup packed brown sugar
1 egg
1 teaspoon vanilla extract
1 1/2 cups all-purpose flour
1 teaspoon baking soda
1 teaspoon salt
1 3/4 cups granola
1 cup raisins
1/2 cup chopped, unsalted dry-roasted peanuts

Directions

Preheat oven to 375 degrees F (190 degrees C). Grease cookie sheets.

In a medium bowl, cream together the butter, brown sugar and white sugar. Beat in the egg and vanilla. Combine the flour, salt and baking soda, stir into the creamed mixture. Finally, stir in the granola, raisins and peanuts. Drop dough by heaping teaspoonfuls onto greased cookie sheets, about 2 inches apart.

Bake 12 to 15 minutes in the preheated oven, until cookies are lightly browned around edges. Remove from baking sheets to cool on wire racks.

Yogurt Parfait

Ingredients

2 cups vanilla yogurt
1 cup granola
8 blackberries

Directions

In a large glass, layer 1 cup yogurt, 1/2 cup granola and 4 blackberries. Repeat layers.

Mom's Best Granola

Ingredients

7 cups rolled oats
1 cup wheat germ
1 cup unsweetened flaked coconut
1/2 cup unsalted sunflower seeds
1/2 cup sesame seeds
1 cup chopped almonds
1/2 cup vegetable oil
1/2 cup honey
1/2 cup boiling water
1/4 cup brown sugar
1/2 teaspoon salt
1 teaspoon vanilla extract

Directions

Preheat the oven to 325 degrees F (165 degrees C).

In a large bowl, stir together the oats, wheat germ, coconut, sunflower seeds and almonds. In a separate bowl, mix together the oil, honey, boiling water, brown sugar, salt and vanilla. Pour the liquid ingredients into the dry ingredients, and stir until evenly coated. Spread in a thin layer on a large baking sheet.

Bake for 60 to 90 minutes in the preheated oven. Stir every 30 minutes, until lightly toasted and fragrant. Granola will crisp up more when cooled.

Citrus Apple Crisp

Ingredients

4 cups tart apples - peeled, cored and chopped
2 tablespoons lemon juice
1/2 cup raisins
1/2 cup orange marmalade
2 tablespoons all-purpose flour
1/2 teaspoon ground cinnamon
1 cup granola cereal with nuts

Directions

In a bowl toss the apples and lemon juice. Add the raisins, marmalade, flour and cinnamon; stir to combine. Transfer to a greased 8-in. square baking dish. Sprinkle with granola. Bake, uncovered, at 350 degrees F for 35-40 minutes or until filling is bubbly. Serve warm.

Health Balls I

Ingredients

3/4 cup natural peanut butter
3/4 cup honey
1/2 cup granola
1/2 cup crisp rice cereal
1/2 cup semisweet chocolate chips
1/2 cup chopped walnuts
1/2 cup raisins
1/2 cup graham cracker crumbs
1/2 cup shredded coconut

Directions

Heat honey and peanut butter together over low heat until creamy. Remove from heat and cool.

Mix the rest of the ingredients into the honey/peanut butter mixture, except coconut. Shape into balls. Roll in coconut and refrigerate or eat right away.

Granola Bars II

Ingredients

1 cup butter
1 1/2 cups packed brown sugar
1 teaspoon vanilla extract
1 1/2 teaspoons ground cinnamon
3 cups rolled oats
1 cup wheat bran
1 teaspoon baking powder

Directions

Preheat oven to 375 degrees F (190 degrees C). Grease a 9x13 inch baking pan.

In a medium bowl, cream together the butter, sugar, vanilla and cinnamon until light. Combine the oats, bran and baking powder, stir into the butter mixture. Press evenly into the prepared baking pan.

Bake for 10 minutes in the preheated oven. Cool, and cut into bars.

Health Balls II

Ingredients

3/4 cup peanut butter
3/4 cup honey
1/2 cup granola
1/2 cup crispy rice cereal
1/2 cup chopped pecans
1/8 cup semisweet chocolate chips
1/3 cup butterscotch chips
1/2 cup graham cracker crumbs

Directions

In a small saucepan over medium heat, melt together the peanut butter and honey, stirring frequently until warm and creamy. Remove from heat and set aside to cool.

In a large bowl, toss together the granola, rice cereal, pecans, chocolate and butterscotch chips and graham cracker crumbs. Stir in the peanut butter mixture. Shape into balls of desired size and refrigerate until serving.

Summer Berry Parfait with Yogurt and Granola

Ingredients

3/4 cup sliced strawberries
3/4 cup blueberries
1 (6 ounce) container vanilla yogurt
1 tablespoon wheat germ
1/2 banana, sliced
1/3 cup granola

Directions

Layer 1/4 cup strawberries, 1/4 cup blueberries, 1/3 container yogurt, 1/3 tablespoon wheat germ, 1/3 of the sliced banana, and about 2 tablespoons of granola in a large bowl. Continue to build the parfait, repeating the layers until all of the ingredients are used completely.

Chewy Granola Bars

Ingredients

4 1/2 cups rolled oats
1 cup all-purpose flour
1 teaspoon baking soda
1 teaspoon vanilla extract
2/3 cup butter, softened
1/2 cup honey
1/3 cup packed brown sugar
2 cups miniature semisweet
chocolate chips

Directions

Preheat oven to 325 degrees F (165 degrees C). Lightly grease one 9x13 inch pan.

In a large mixing bowl combine the oats, flour, baking soda, vanilla, butter or margarine, honey and brown sugar. Stir in the 2 cups assorted chocolate chips, raisins, nuts etc.

Lightly press mixture into the prepared pan. Bake at 325 degrees F (165 degrees C) for 18 to 22 minutes or until golden brown. Let cool for 10 minutes then cut into bars. Let bars cool completely in pan before removing or serving.

Easy-Peezy Caramel Granola

Ingredients

2 cups quick cooking oats
1 cup brown sugar
2 tablespoons ground cinnamon
1/2 cup butter, melted
5 tablespoons caramel sauce
2 tablespoons white sugar

Directions

Stir together the oats, brown sugar, and cinnamon in a wok or large skillet over high heat, cook 5 to 10 minutes; remove from heat and add the butter and caramel sauce; stir until evenly coated. Spread the mixture onto a flat platter or baking sheet in a thin layer. Sprinkle the white sugar over the granola. Allow to cool completely before serving.