

Granola with Dried Strawberries

Ingredients:

- ➲ 3 cups old fashioned oats (I love Bob's)
- ➲ 1 cup chopped walnuts
- ➲ ½ teaspoon sea salt
- ➲ 1½ teaspoons ground cinnamon
- ➲ 1-2 large ripe banana, mashed (1 ½-¾ cup)
- ➲ ¼ cup butter
- ➲ ¼ cup pure maple syrup
- ➲ 3 tablespoons brown sugar
- ➲ 1 teaspoon vanilla extract
- ➲ 1½ cups dried strawberries (cherries or cranberries would also work)

Preparation:

1. Preheat oven to 350°. Line a large baking sheet with parchment paper. Set aside.
2. In a large bowl, combine oats, walnuts, salt, and cinnamon and stir to combine.
3. In a small saucepan, melt butter and heat on medium until it begins to caramelize and turn golden and fragrant (takes a few minutes, watch carefully to prevent burning). Turn heat to low, add mashed banana, maple syrup, brown sugar, and vanilla extract.
4. Pour liquid mixture over oat mixture and stir until oats are coated.
5. Spread evenly on prepared baking sheet. Bake granola for 25-30 minutes, stirring occasionally. Remove from oven and cool granola completely on baking sheet. You will notice the granola will become crisp as it cools.
6. Once completely cooled, stir in the berries. The strawberry-banana combo is great.
7. Store in an airtight container or glass jar with a lid and serve over yogurt or ice cream or even plain with fruit.

