5-INGREDIENT HOMEMADE GRANOLA

Ingredients

- 1/3 cup creamy peanut butter
- 1/3 cup honey
- 1 heaping teaspoon pure vanilla extract
- 1/2 teaspoon ground cinnamon
- 2 1/2 cups oats (I use old-fashioned)

Instructions

Preheat oven to 300 degrees. Line a baking sheet with parchment paper and set aside.

Mix together peanut butter and honey in a medium bowl, until smooth. Stir in vanilla and cinnamon until well-incorporated. Add oats and stir until they are well coated.

Spread mixture onto parchment paper in an even layer. Bake at 300 for 25-30 minutes, flipping the pieces over halfway through. This helps it get crunchy all over. If you flip carefully and leave lots of it stuck together, you’ll get really huge clusters.

Let cool completely to firm up. (It can be soft out of the oven but it does get hard and crunchy. Just wait for it.)

Store in an airtight container.

Enjoy!

Additional Information

Prep time: 5 minutes
Cook time: 30 minutes
Total time: 35 minutes

678-839-6194 • wolfwellness@westga.edu