

Farmhouse Granola



Ingredients

- 1/2 cup Wingnut Acres Raw Honey
- 1 1/2 Tbsp Vanilla
- 1/2 tsp Real Salt
- 1/2 cup Grass-fed Butter
- 5 cups Old-Fashioned Oats
- 2 cups chopped Nuts (your choice, we like walnuts or almonds)
- 2 cups Dried Fruit (your choice, we like cranberries or cherries)

- * Put oven rack at upper middle position and pre-heat oven to 325.
- * Line rimmed baking sheet with parchment.
- * Whisk honey, vanilla, and salt together in a large bowl.
- * Whisk in butter.
- * Fold in oats and nuts until thoroughly coated.
- * Spread onto prepared baking sheet and compress firmly.
- * Bake 40-45 minutes until lightly browned rotating pan half way through.
- * Remove from oven and cool on rack about 1 hour.
- * Break into pieces and add dried fruit.

Enjoy by the handful, over yogurt or as a cereal substitute.