



Fruit and Honey Granola

 **SERVINGS**

8

 **COOKING TIME**

35 minutes

Add some crunch to your day with our recipe for Fruit and Honey Granola. In just 35 minutes you can throw together this versatile recipe. Whether you enjoy it with breakfast, as a snack, or add to a bowl of yogurt, smoothies, or even ice cream, this honey granola recipe is the perfect crunchy treat.

Ingredients

- 1/2 cup honey
- 1/8 to 1/4 teaspoon salt (optional)
- 2 tablespoons vegetable oil
- 1 tablespoon vanilla
- 3 1/2 cups [Quaker® Oats \(quick or old fashioned, uncooked\)](#)
- 1/4 cup chopped pecans (optional)
- 1 1/2 cups diced dried mixed fruit
- 1/2 teaspoon ground cinnamon

Cooking Instructions

1. Heat oven to 350°F In large bowl, combine oats and pecans; mix well.
2. In a small bowl, combine honey, oil, vanilla, cinnamon and salt; mix well.
3. Pour over oat mixture; mix well.
4. Spread evenly in 15x10 inch jelly roll pan or rimmed baking sheet.
5. Bake 30 to 35 minutes or until golden brown, stirring every 10 minutes.
6. Stir in dried fruit and cool completely.
7. Store tightly covered up to 1 week.