Homemade Hearty Granola

<table>
<thead>
<tr>
<th>Preparation time: 15 minutes</th>
<th>Cook time: 1 hour and 15 minutes</th>
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<tbody>
<tr>
<td>Number of Servings: 8</td>
<td>Serving Size: ¼ cups</td>
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**Ingredients:**
- Oatmeal 6oz
- Sugar 2oz
- Apple Juice 2oz
- Canola Oil 2 tsp
- Salt ¼ tsp
- Cinnamon ½ tsp
- Vanilla Extract ½ tsp

**Kitchen tools needed:**
- Mixing Bowl
- Spoon
- Sheet Pan (Cookie Sheet)

**Directions:**
1. Put oats and sugar in large mixing bowl. Mix until combines
2. Combine apple juice, oil, cinnamon, salt and vanilla extract in another bowl
3. Pour apple juice mixture over the oats and sugar. Mix until evenly distributed. Don’t overmix (mix should be crumbly)
4. Spread mixture evenly on a sheet pan
5. Bake at 250 degrees for 1 hour and 15 minutes
6. Remove from oven; let cool before serving
7. Enjoy!

**Variations:**