

Homemade Granola

(from WW Flavor Pop Cookbook)

3 cups quick-cook oats
2 cups puffed rice cereal
6 Tbsp honey
1 Tsp canola oil
¼ cup apple juice
½ Tsp cinnamon
½ tsp ground ginger
½ tsp vanilla extract
¼ cup chopped dried cranberries or cherries
¼ cup raisins or mango

Preheat oven to 350 degrees. In a medium bowl, mix together oats and puffed rice cereal, then spread mixture on a nonstick rimmed baking sheet; bake for 10 minute, stirring once. Set aside; do not turn off oven.

Meanwhile in a cup, mix honey, oil, apple juice, cinnamon, ginger, and vanilla. Set aside.

In a large bowl, mix reserved toasted oats and rice. Over oat mixture, pour honey-spice mixture, then mix thoroughly to distribute and completely coat oat mixture; spread mixture back onto baking sheet.

Return baking sheet to oven and bake 15-20 minutes more, stirring every few minutes. Remove from oven and spoon mixture back into large bowl. (Note: Watch granola carefully to make sure it doesn't burn – especially along sides of baking sheet.)

Stir cranberries and raisins into mixture; let cool. Store in airtight container.