

30-45 minutes

)ringingbackdinner.com



INGREDIENTS 3 cups rolled oats 1/2 cup brown sugar 1 tsp cinnamon 1/4 tsp salt 1/2 tsp vanilla 1/4 cup oil (coconut, olive, or other mild oil) 1/4 cup maple syrup or honey 2 Tbsp dried milk

(optional)

nuts and raisins

DIRECTIONS

- 1. Preheat the oven to 350 F
- combine all ingredients in a large bowl and mix well. I like to use my Kitchenaid for this. Mix until evenly coated.
- 3. Spread the mixture in a single layer on a cookie sheet and bake.
- 4. Stir after 10 minutes.
- 5. The timing varies, but averages a total of 20 minutes total, cook until golden or the color that is your preference. Some people like it lighter and others darker.
- 6. Cool and add nuts and raisins and store in an airtight container.

bringingbackdinner.com