

# Maine Arts Camp

Recipe: Granola

Chef: Charlie Limoggio CEC

Yield: ½ sheet pan

Quantity	Unit	Item	Prep Notes
2	Cups	Assorted nuts & seeds	
4	Cups	Rolled oats	a.k.a. Old fashioned Oats
1 ½	Teaspoons	Kosher salt	
½	Can	Sweetened condensed milk	From 14 oz. can
¼	Cup	Honey	
½	Teaspoon	Cinnamon	
1 ½	Cups	Assorted dried fruit	
1	Cup	Shredded coconut	

1. Preheat oven to 350°F.
2. In 350°F oven toast nuts, seeds and oats on sheet pan in oven., about 10-15 minutes until develops, good aroma but NO COLOR. Pour into large stainless steel bowl.
3. In a small saucepan, heat the sweetened condensed milk and honey. Bring to just a boil TURN OFF HEAT and stir in salt and cinnamon. Remove from heat and immediately pour over the bowl of oats/nuts/seeds and then add the dried fruits & coconut.
4. Spread onto parchment covered 1/2 sheet pan sprayed lightly with pan release. Bake in 350°F oven rotating the contents of the pan often until evenly golden brown, about 10-15 minutes.
5. Remove from oven and press on top with a clean sheet pan and add weight to compress the granola for bars, or stir occasionally for loose granola.

When cutting bars; best results come from letting the granola cool slightly before cutting.

**DO NOT USE QUICK OATS-RECIPE WON'T WORK CORRECTLY**

Please note: Volume and weight are not interchangeable. If the recipes calls for ounces, the ingredient is to be weighed. If it says fluid ounces, then it is by volume and is to be measured in cups, ½ cups etc.