

Maine Arts Camp

Recipe Name: GRANOLA

Chef: Charles Limoggio CEC

Preparation Time:

Servings: 25

Portion Size

Yield:

Quantity	Unit	Ingredient Name	Prep Notes
4	cups	Nuts and seeds	Assorted
8	cups	Rolled oats (Old fashion Oats)	NOT QUICK OATS
1	tablespoon	Kosher salt	
1	can	Sweetened condensed milk	14 ounce
½	Cup	Honey	
1	Teaspoon	Ground cinnamon	
3	Cups	Dried fruit	More than just raisins is great!
1	Cup	Sweetened coconut flakes	

Procedure:

1. Preheat oven to 350°F
2. Toast nuts, oats and seeds on a sheet pan in oven until a good aroma develops. About 10-15 minutes Do not brown. Place into a large steel bowl and add coconut
3. In a small saucepan, heat the sweetened condensed milk and honey. Bring to just a boil and add salt and cinnamon. Remove from heat and pour over the bowl of oats/nuts/seeds and then add the dried fruits. Stir well.
4. Line a sheet pan with parchment paper and spray lightly with pan spray. Bake until lightly browned-about 10-15 minutes.
5. Remove from oven. If making bars, place a clean sheet pan on top and press well. Weight if possible. Once pressed well, but still warm, cut bars and allow to cool If serving loose, stir to break up.

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

*****If using a convection oven, be sure fan is set on low and lower temperature to 325°F