

TAP CHEF: CAMP GRANOLA

*This has to be the most requested recipe from camp!
Give it a try at home and remember breakfast or a trip at camp.*



PREPARATION TIME: 15 minutes

BAKING TIME: 20-22 minutes

INGREDIENTS:

6 cups rolled oats

1/2 cup coconut

2/3 cup honey

1/2 cup sunflower seeds

2/3 cup vegetable oil

1 teaspoon vanilla

Directions:

Preheat oven to 177°C (350°F)

1. In a bowl, combine oil, honey and vanilla; set aside.
2. Put rolled oats on a baking sheet lined with parchment paper and place into the preheated oven for 10 minutes.
3. After 10 minutes, remove the rolled oats from the oven, add the sunflower seeds and coconut and the oil, honey and vanilla mixture, and stir.
4. Place baking sheet back into the oven for 10-12 minutes, until mixture is golden brown, stirring occasionally.
5. Allow mixture to cool completely and then break up into smaller chunks.

ENJOY!