Hazelnut Granola Makes 4 Servings

Ingredients

- □ 1 cup old-fashioned oats
- □ 1 cup hazelnuts, chopped
- \Box 1/2 cup sliced almonds, chopped
- □ 1/2 cup shelled sunflower seeds
- □ 1/2 cup crispy rice cereal
- □ 1/4 cup pancake syrup
- □ 1/4 cup vegetable oil or olive oil
- □ Yogurt, for serving (optional)

Directions

- 1. Preheat oven to 350 degrees. In a large bowl, mix oats, nuts, seeds, cereal, syrup, oil and salt. Toss until evenly coated.
- 2. Spread mixture out evenly on a greased or parchment-lined rimmed baking sheet.
- 3. Bake until golden-brown, about 10 minutes, and stir. Cook 10 to 15 more minutes. Serve over yogurt (if using) and enjoy.



Recipe from: Feeding Pennsylvania and PA Eats



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