Stove Top Granola

Ingredients:
• 2 Cups Rolled Oats
• 1 T Olive Oil
• 1/3 Cup Butter
• 2 T Honey
• 1/3 Cup Brown Sugar
• 1/2 Cup Almonds
• 1/3 Cup Dried Cranberries

*Note: Be creative with ingredients; Raisins, Dried Cherries, Walnuts, Soy Nuts, Cheerios, Rice Krispies Cereal, or Dried Ginger

Directions:
1. Heat the oil in a large skillet over medium-high heat.
2. Add oats then cook and stir until starting to brown and crisp, about 5 minutes. Remove from heat and spread out on a cookie sheet to cool.
3. Melt the butter in the same pan over medium heat. Stir in the honey and brown sugar; cook, stirring constantly, until bubbly.
4. Return the oats to the pan. Cook and stir for another 5 minutes or so.
5. Pour out onto the cookie sheet and spread to cool.
6. Once cool, transfer to an airtight container and stir in the almonds and dried cranberries. Any additional nuts and fruit can be stirred in at this time also.
7. Enjoy with a glass of milk, mixed in yogurt, or eaten by itself!